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100 Bits of Trivia You Should Know About Japan

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It's Our 100th Issue!

This month *Chopsticks NY* celebrates its 100th anniversary! It's been almost eight years since we launched in 2007, and we truly appreciate your support in reading our magazine all these years. At this milestone, we are expanding *Chopsticks NY* by creating a new Asian section, but we will still provide practical information on Japan-related things and activities you can enjoy in the U.S. and inspiring topics from Japan. This issue also has dozens of discounts and giveaways from our sponsors for our 100th anniversary. Check out pages 4-8 and pages 54 and 55 for the special offers.

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www.as-amid.com

The theme of the cover of this month is Summer Firework Festival, which is a popular event throughout Japan from July to early September.

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100 Bits of Japan Trivia

In celebration of the 100th issue of Chopsticks NY, we have collected 100 facts about Japan.

001 Japan is an archipelago consisting of countless islands but there are four big islands: Hokkaido, Honshu, Shikoku, and Kyushu (from north to south)

002 The highest mountain is Fuji-san (Mt. Fuji) which is 12,388 feet (3,776 meters) high

003 The longest river in Japan is the Shinano-gawa (Shinano River) which runs through Nagano and Niigata Prefectures and is 228 miles (367 kilometers) long

004 The biggest lake in Japan in terms of area is Biwa-ko (Lake Biwa) in Shiga Prefecture at 58.8 square miles (670.4 square kilometers)

005 The deepest lake is Tazawa-ko (Lake Tazawa) in Akita Prefecture, dipping down 1,388 feet (423 meters)

006 The three largest prefectures in area are 1.) Hokkaido, 2.) Iwate, and 3.) Fukushima

007 The three most populated prefectures are 1.) Tokyo, 2.) Kanagawa, and 3.) Osaka

008 The three most densely populated prefectures are 1.) Tokyo, 2.) Osaka, and 3.) Kanagawa

009 The three most populated cities are 1.) Tokyo (23 special wards), 2.) Yokohama City, and 3.) Osaka City

010 There are nineteen UNESCO World Heritage Sites in Japan. (As of July, 2015)

011 The oldest known capital city of Japan is Asuka, in Nara Prefecture

012 Asuka was modeled after the ancient Chinese capital of Chang'an, now the city of Xi'an

013 Japan's first official delegation to a foreign country was sent to China, then ruled by the Tang dynasty, in 630 AD

014 Kyoto was established as the capital of Japan in 794 AD

015 During the Heian period (794–1185), Japan was governed by aristocrats

016 *Onmyoji* was a government post in the ancient constitutional system of Japan. This person supported construction efforts by giving advice based on Chinese theories of yin and yang and the five elements. Later, the onmyoji took on additional roles, such as fortune telling and organizing ritual ceremonies

017 Hiragana and katakana, Japanese writing characters, are based on Chinese characters

018 Each hiragana character was created by simplifying a Chinese character with a similar sound, while each katakana character was formed by taking one part of a Chinese character with a similar sound

019 The Japanese version of a Chinese character is called a *kanji*

020 Each kanji has a meaning, but hiragana and katakana simply signify sounds with no meanings

021 *Taketori Monogatari* (*The Tale of the Bamboo Cutter*), aka *Princess Kaguya*, is considered Japan's first prose narrative

022 *Genji Monogatari* (*The Tale of Genji*) was written in the eleventh century by a noblewoman writing under the name of Murasaki Shikibu

023 During almost the same period that *Genji Monogatari* was written, another court lady, Sei Shonagon (also a pseudonym), wrote *Makura no Soshi* (*The Pillow Book*)

024 Akira Kurosawa's famous movie *Rashomon* (1950) is set in Kyoto during the Heian Period and depicts the dark side of this era

025 The first samurai government took power in 1185 during the Kamakura period and made its capital city Kamakura (in Kanagawa Prefecture)

026 *Ogura Hyakunin Isshu* is an anthology of 100 waka (a traditional Japanese poem in 5-7-5-7-7 meter) written in the Heian and early Kamakura periods

027 Kinkaku-ji Temple, known as the Golden Pavilion, was first built in 1394, burned to the ground in 1950, and was then rebuilt in 1955

028 Yukio Mishima's novel *Kinkaku-ji* is based on the 1950 arson

029 Ginkaku-ji Temple, literally translated as "the Silver Pavilion" was built in 1490 and modeled after Kinkaku-ji

030 Japan experienced almost 150 years of war from the mid-fifteenth to the early seventeenth centuries, a period called the *Sengoku jidai*

031 The popular computer game *Nobunaga no Yabo* is set during this period

032 In the Sengoku jidai, ninjas were active spies and assassins

033 One of the most influential people in *chanoyu* (the Way of Tea), Sen no Rikyu lived during this period and was ordered to commit *seppuku* (hara-kiri, or suicide) by then-leader Hideyoshi Toyotomi.

034 Toward the end of the war period, the matchlock gun, introduced to Japan by the Portuguese, played a huge role in changing the power dynamics

035 Date Masamune is a legendary warlord who governed the domain around what is now Tohoku. In 1987, his life was depicted by Japanese television station NHK in a yearlong period drama series *Dokuganryu Masamune*, which achieved the highest ratings in the series' 53 year history. The warlord was played by Ken Watanabe.

036 The winner of the long Sengoku jidai was Ieyasu Tokugawa, who founded the Tokugawa shogunate

037 The capital city of the Tokugawa shogunate was Edo (literally meaning "door to the bay") currently known as Tokyo ("Eastern capital" or "capital of the East")

038 Rice is a staple of the Japanese diet. People not only eat it as *gohan* (cooked rice) but also ferment it to make sake and use rice bran as a pickling agent

039 Rice bran has also been used in beauty regimes to moisturize and brighten skin.

040 Fermentation is an important part of Japan's food culture. Miso, shoyu, sake, shochu, rice vinegar, mirin, and natto are all products obtained through fermentation

041 Japan observed official national isolation between 1612 and 1858 under the supervision of the Tokugawa shogunate

042 This national isolation contributed to the development of Japan's unique art forms, including ukiyo-e (woodblock printing) and kabuki theater

043 The famous vengeance story of the 47 ronin (samurai with no master) is based on a true incident that happened in 1703

044 Edomae-style sushi became popular during the Edo period (1603–1868). This sushi featured ingredients harvested from the ocean near Edo and used intricate preservation techniques since there was no refrigeration

045 *Edo komon*, special fabric patterns, were developed for samurai. These tiny, meticulous patterns are invisible from afar and often differ from family to family, just like tartan checks in Scotland

046 During the Edo Period, samurai had to wear *kamishimo* (a formal kimono, wide-legged pleated pants called *hakama*, and a vest with big shoulders) for formal occasions

047 When wearing kimono or *yukata* (a simple cotton

kimono), people wear either *zori* (Japanese sandals) or *geta* (Japanese sandal-style wooden clogs)

048 *Edokko* was a nickname for the people of Edo, who were thought to have graceful personalities and manners

049 The Kaga domain (the current Ishikawa Prefecture) was governed by the Maeda clan and was the richest domain at the time. It developed a unique culture including crafts such as *Kutani-yaki* porcelain and *Kaga yuzen* dyeing

050 The Tokaido was the main road connecting Edo (the political capital) and Kyoto (where the Emperor lived at that time). The Tokaido *shinkansen* (bullet train) roughly follows the traditional coastal road

051 There were 53 *shukuba* (post stations where travelers could rest) along the Tokaido, often depicted in ukiyo-e prints

052 While the Tokaido followed the coast, the Nakasendo was the mountain/interior road connecting Edo and Kyoto

053 A haiku poet during the end of the seventeenth century, Basho Matsuo set off on a journey to northern Japan to explore the unbeaten path and later published the travelogue *Oku no Hosomichi* (*The Narrow Road to the Deep North*) in 1694

054 There are twelve remaining castles in Japan that were built during the samurai era (which ended in 1868). All the other castles in Japan were rebuilt after the Meiji period

055 During the period of national isolation, the port of Nagasaki was allowed to open as a gate city to China and the Netherlands

056 In 1841, when his ship was wrecked in the Pacific Ocean, Manjiro Nakahama was rescued by an American whaling ship from Massachusetts. He eventually went to America and was known as John Manjiro there

057 Commodore Matthew Perry led U.S. Navy ships to Japan in 1853 and 1854. This played a huge role in the opening of Japan

058 Townsend Harris from New York was the first United States Consul General to Japan. He successfully negotiated the Treaty of Amity and Commerce in 1858

059 The Meiji Restoration in 1868 overturned the samurai feudal government, bringing a modern political system to Japan

060 The Hollywood movie *The Last Samurai* (2003) is set during this time of national transformation

061 The man who appears on the 10,000 yen bill (the biggest banknote in Japan) is Yukichi Fukuzawa, who traveled to America as part of the first official Japanese delegation in 1859. He also traveled to Europe and brought a lot of new, Western ideas, philosophy and culture to Japan

062 The country's abandonment of its policy of national isolation as well as the Meiji Restoration brought many aspects of Western culture to Japan: fashion, food, languages, and more

063 *Yoshoku* consists of Western food that has been influenced by Japan's indigenous cuisine

064 *Omuraisu* is a typical example of yoshoku: "Chicken and Rice" made with Japanese sticky rice is wrapped in an omelette and often topped with ketchup

065 Japanese curry rice is also a type of yoshoku. The thick sauce was created to coat Japanese sticky rice well

066 Japan used the lunar calendar until the Gregorian calendar was introduced in 1872.

067 First opened in 1890 and burnt in 1919, the Imperial Hotel in Tokyo was then rebuilt in a new design by Frank Lloyd Wright. His design survived the Great Kanto Earthquake in 1923 but was severely damaged by air raids during World War II and closed in 1967

068 The father of Japanese mystery writing, Edogawa Ranpo took his pseudonym from Edgar Allan Poe

069 Toyota Motor Corporation began in 1933 as part of the newly established automobile department of Toyoda Industries Corporation, which manufactured machinery

070 Soichiro Honda started what became the Honda Motor Company after selling his manufacturing company to Toyoda Industries Corporation in 1945

071 Sony Corporation was also founded in 1946

072 In 1949, Hideki Yukawa was awarded the Nobel Prize in Physics, the first Japanese to receive that award

073 The first *Godzilla* movie was released in Japan in 1954. It was not only an early *kaiju* (monster) movie, but it also sent a strong message opposing nuclear experiments.

074 Instant ramen was invented by Momofuku Ando in 1958 and patented in 1962

075 The first Japanese song to reach number one on the *Billboard* Hot 100 chart was "Sukiyaki" in 1963

076 The first Olympic Games held in Japan were the Tokyo Olympics in 1964

077 The opening ceremony of the 1964 Olympic Games was held on October 10 because that date was statistically the clearest day of that season

078 October 10 was established as a national holiday in Japan called *Taiiku no Hi* (Sports Day). Since 2000 it has been observed the second Monday in October

079 The Japanese women's volleyball team won the gold medal in the Tokyo Olympics, defeating the Soviet Union.

080 Yasunan Kawabata won the Nobel Prize for Literature in 1968. He was the first Japanese author to win this award

081 *Doraemon*, a popular manga created in 1969, features a cat robot that loves *dorayaki* (pancakes stuffed with adzuki bean paste)

082 The first World's Fair held in Japan was Expo '70 in Osaka

083 The first Winter Olympic Games in Japan were held in Sapporo, Hokkaido, in 1972

084 Japan hosted the Winter Olympic Games for the second time in Nagano Prefecture in 1998

085 Japanese ski jumpers won gold, silver, and bronze medals in the 70-meter (equivalent to current normal hill) event at the Sapporo Olympics

086 Karaoke was invented in Japan. The word is a combination of "empty" (*kara*) and "orchestra" (*oke*)

087 *Umami*, a Japanese word that connotes savoriness, is considered to be the fifth taste profile after sweetness, soumess, saltiness, and bitterness

088 *Anime* is Japanese-style animation that has become a world sensation because of its unique content, storylines, and visual styles

089 The first color anime TV series in Japan was *Jungle Emperor* (also known as *Kimba the White Lion*), created by Osamu Tezuka

090 The first anime movie to win an Oscar was Hayao Miyazaki's *Spirited Away* in 2003

091 Kosuke Kitajima is the only Japanese swimmer to win back-to-back Olympic gold medals in two categories. He won the 100-meter and 200-meter breaststroke events in Athens (2004) and Beijing (2008)

092 "Nadeshiko Japan" is a nickname for the Japanese women's national soccer team. *Nadeshiko* refers to a delicate pink carnation and is used to signify the "ideal" Japanese woman

093 Japan has no official flower, but *sakura* (cherry blossoms) and *kiku* (chrysanthemums) are two important symbolic flowers

094 The three prefectures with the highest sake consumption per capita are 1.) Niigata, 2.) Akita, and 3.) Yamagata

095 The three prefectures with the highest alcohol (sake, shochu, beer, wine, etc.) consumption per capita are 1.) Kagoshima, 2.) Miyazaki, and 3.) Tokyo

096 According to the Nippon Onsen Research Institute, the three prefectures with the most *onsen* (hot springs) facilities are 1.) Hokkaido, 2.) Nagano, and 3.) Shizuoka

097 Harajuku, part of metropolitan Tokyo, is the center of unique *kawaii* (cute) fashion these days. It was a residential area for ninja back in the Edo period

098 Gunkanjima (Battleship Island) in Nagasaki Prefecture was once a thriving coal mining town, but as the mining industry died out, the island was abandoned and left in ruins. In 2012, it was used as the location for a villain's hideout in the 007 movie *Skyfall*. Gunkanjima was recognized as a UNESCO World Heritage Site in 2015

099 Kyoto was selected as the best city in *Travel + Leisure*'s 2014 World's Best Awards

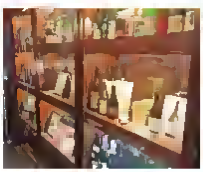
100 In 2020, Tokyo will host its second Summer Olympic Games

$100 Exclusive Bottle Sake

During the month of August, Aburiya Exclusive Bottle Sake will be offered for $100 (reg. $110). This junmai daiginjo sake with a perfect balance of aroma and flavor makes a great companion to any meal.

Aburiya Kinnosuke

Aburiya Kinnosuke has just celebrated their 10 year anniversary this June. While they serve traditional Japanese fare, the menu also includes new and innovative dishes.



213 E. 45th St. (bet. 2nd & 3rd Aves.) New York, NY 10017
TEL 212-867-5454 | www.aburiyakinnosuke.com
Mon-Fri: 11:30 am-2:30 pm, Mon-Sat: 5:30-10:45 pm
Sun: 5:30-10:15 pm

$100 Discount

Enter a raffle to win a $100 discount toward an air ticket to Japan. 3 lucky winners will be drawn from those who email murnkam@trendpot.com before August 27th.

Amnet

Amnet is a Japanese travel agency with 10 offices in the US and Japan. They take a personalized approach to their service by consulting with their clients to find the tours and air tickets that best accommodate their needs.

286 Madison Ave. (at 40th St.) #1700 New York, NY 10017
TEL 1-800-529-2663 | www.amnet-usa.com
Mon-Fri: 8:30 am-7 pm, Sat: 8:30 am-5 pm

$100 Gift Certificate

Enter a raffle to win a $100 gift certificate. 3 lucky winners will be drawn from those who email murnkami@trendpot.com before August 27th.

Do-in Seitai Center

By using centuries old traditional Japanese manipulation techniques of Seitai Shiatsu, the Master Nonmasa Suzuki can target specific problem areas and alleviate pain without a surgery. See their clientele's testimonials on their website.

141 E. 55th St. (bet. Lexington & 3rd Aves.) New York, NY 10022
TEL 212-697-5114 | www.doinseitai.com
By appointment only

100 free kakigori shaved ice

The first 100 diners who mention Chopsticks NY at Dojo will receive a free kakigori shaved ice with melon, strawberry or green tea syrup. Dine in or take it to go!

Dojo Restaurant

Dojo's Asian and Vegetarian approach to food has inspired many restaurants in New York to follow suit since its birth in 1973. After the recent renovations they added new menu items such as Bento-to-go and also a ramen shop within the restaurant.

14 W. 4th St. (at Mercer St.) New York, NY 10012
TEL 212-505-2934 | www.dojorestaurant.com/#about
Mon-Sat: 11 am-11:30 pm, Sun: 11 am-10:30 pm

50% off for **100** customers

Until September 30th color highlights digital perm Air Wave Japanese straightening are offered at 50% off to new clients This promotion is available for the first 100 clients and you must mention Chopsticks NY when making your reservation.

Hearts/Yukie Hair & Nail Salon

It's a chic Japanese salon that can pamper your entire body from head to toe Their veteran Japanese stylists will provide you an excellent service with their high quality coloring and perming techniques.

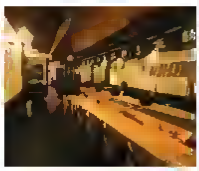
40 E 58th St_(bet Park & Madison Aves) New York, NY 10022
TEL 212-610-6900 I www.heartsny.com
Mon-Sat: 11 am-8 pm Sun. 11 am-7 pm

Free glass of beer for **100** customers

When you mention Chopsticks NY during August the first 100 customers will receive a free small draft beer Limited to dine-in customers only.

Hide-Chan Ramen

Hide-Chan Ramen serves traditional Fukuoka-style tonkotsu ramen It's a popular ramen shop with a wide variety of appetizers and side dishes.



248 E 52nd St_(bet 2nd & 3rd Aves.) 2nd Fl New York NY 10022
TEL 212-813 1800 I www.ra-h.de.com
Lunch Mon Fr t t 30 am 4.30 pm Sat 12 4 pm
Dinner Mon Wed 4 30-11pm Thu 4 30 pm-1 am Fr 4 30 pm-4 am
Sat & Sun 4-11pm

$100 Discount

Enter a raffle to win a $100 gift certificate toward an air ticket to Japan. 1 lucky winner will be drawn from those who email murakami@trendpot.com before August 27th

IACE TRAVEL

IACE TRAVEL sells discount air tickets to Japan and Asia_Japan Rail Pass travel insurance and tours etc

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535 8th Ave (bet 36th & 37th Sts) #801 New York NY 10018
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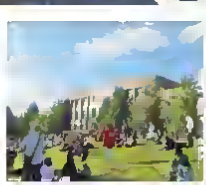
(Midtown Branch)
271 Madison Ave (bet_39th & 40th Sts.) #1103 New York, NY 10016
Mon-Fri 9 am-6 pm Sat 9 am-5 pm
TEL 212 972-9200 I www.iace-usa.com

Free consultation for **100** students

The Japan ICU Foundation is offering free consultations to students who want to study abroad in Japan The first 100 students to contact them will receive quality advice and information on studying at ICU

JAPAN ICU FOUNDATION

International Christian University is located in Tokyo Japan It is a bi-lingual (English/Japanese) liberal arts university that offers students global education and meaningful experiences. Talk to them and find out about the best study abroad program in Japan!



475 Riverside Dr Suite 435 (bet_119th & 120th St), New York, NY 10115
212-870-3988 I information@jicuf.org

$100 (Reg. $159.99)

Introducing an extraordinary discount on the special summer design dinnerware INDIGO BEACH for $100 (reg. $159.99). This 16 piece dinnerware is perfect for the summer! Shop online and enter the promo code INDIGO100 to receive the discount by August 31st!

Noritake

Noritake is an acknowledged leader in manufacturing and marketing tableware around the world. Shop at NoritakeChina.com for the complete collections of Colorwave, Platinum Wave, the International Collection, and more!

15-22 Fair Lawn Ave., Fair Lawn, NJ 07410
TEL. 800-562-1991 | www.noritakechina.com
help@noritake.com

100 Plates of Free Gyoza

The first 100 customers to bring this ad will receive a free plate of homemade pork dumplings. Dine-in customers only with $15 minimum order.

Phoenix Garden

Phoenix Garden is a favorite among the local diners for their authentic Cantonese flavors. Their dishes come in a generous portion so sharing dishes with friends and families is recommended. This July they start serving Dim Sum on weekends.

242 E. 40th St. (bet. 2nd & 3rd Aves.) New York, NY 10016
TEL. 212-953-6886 | www.phoenixgardennyc.com
Mon-Sun 11:30 am-10 pm

Free Lessons for 100 students

To celebrate the opening of their new dojo in Flushing, 5 free lessons ($50 value) are being offered to the first 100 students who want to experience the spirit of Budo.

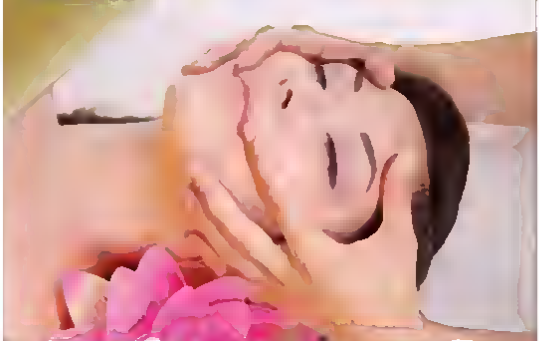
Rukasu Budo Dojo

The dojo welcomes anyone who sincerely wants to experience the heart of Bushido. If you are looking to train, practice and study both the traditional and modern martial arts in Flushing, visit this dojo!

25-38 Parsons Blvd., 2nd Fl., Flushing, NY 11354
347-716-1037 | Info@rukasubudodojo.com

$100 from $185

You can receive Triple Vitamin C Facial recommended this summer for $100 which is originally $185. Triple Vitamin C Facial works against skin damage for a long time, allowing for healthy and smooth skin. By appointment only.



Spa Karen NY

A knowledgeable and experienced Japanese aesthetician examines every client's skin condition thoroughly and provides the best treatment option. The spa aims to offer an ultimate relaxation space where clients can receive treatments.

15 W. 44th St., 10th Fl., (bet. 5th & 6th Aves.) New York, NY 10036
TEL. 212-729-3521 | www.spakaren.ny.com
Mon-Fri 10 am-9 pm, Sat-Sun 10 am-7 pm

A free drink and more to

100

customers

The first 100 customers to buy a crepe and mention Chopsticks NY will receive a free drink from the drink menu and also 50% discount on the second crepe.

Spicebox Crepe

Sweet, bitter and sour~ Spicebox Crepe caters quality crepes that remind you of your childhood and joy of life. You can choose from over 30 combinations and even customize your favorite combination to make your own "flavor of life".

33 Fell St. (bet. Doyers & Mott Sts.) New York, NY 10013
TEL: 212-233-9888 | www.spiceboxcrepe.com
Mon-Sun: 11 am-8 pm

$5 off

100

Pitchers of Beer

During the month of August, mention Chopsticks NY and the first 100 parties will receive a pitcher of beer for $12 (reg. $17).

Taro Sushi

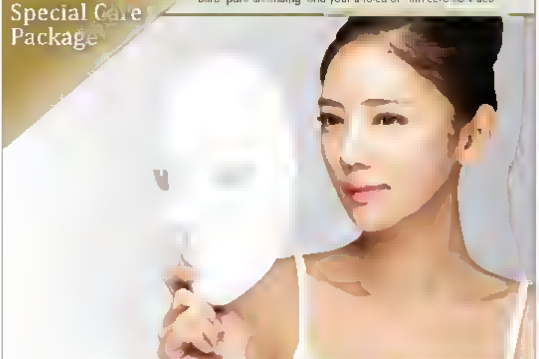
Taro Sushi is a favorite destination among the local sushi lovers. They serve authentic sushi prepared using only the freshest ingredients available, and its cozy atmosphere makes it the perfect place to wind down.

244 Flatbush Ave., Brooklyn, NY 11217
TEL: 718-398-6240 | www.tarosushibrooklyn.com
Lunch: Mon-Sat 12-3:30 pm, Sun 12:30-3:30 pm
Dinner: Mon-Thu 5-10:30 pm, Fri & Sat 5-11 pm, Sun 5-10:30 pm

$100

Special Care Package

Special Care Package that is normally offered for $180 will be $100 during this special promotion. It is only available to the first 100 customers that make a reservation. Package includes back or abdominal care, arm care, pore cleansing, and your choice of skin care services.



Yakson House

Yakson House specializes in skin treatment which focuses on lifting and hydration to help you attain firm and elastic skin. They use a sticky gel made of Ojondugi herb for their skin care treatments.

38 W. 32nd St. (bet. 5th Ave. & Broadway), #601 New York, NY 10001
TEL: 212-564-7474 | www.yaksonhouse.com
Mon-Fri: 10 am-8 pm, Sat: 10 am-5 pm

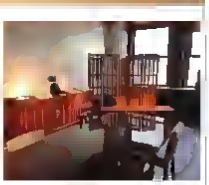
100

min. free seminar for 6 people

On August 12th and 13th from 2 pm and 6 pm, a free seminar on tea ceremony will be offered. It will include a talk on tea (15 min.), a hands-on tea ceremony experience (60 min.) and an introduction to traditional Japanese rooms and tatami mats (25 min.).

ZIPANGU

ZIPANGU is an interior decorating firm that harmoniously blends contemporary Western designs with traditional beauty in Japanese art. The modern décor integrates the exquisite artisanal textiles of the 1000-year old kimono tradition.



1410 Broadway, Suite 2618 (at 39th St.) New York, NY 10018
212-969-0500 | http://zipangunyc.com | z@zipangunyc.com

Giveaway from *Chopsticks NY* with Gratitude

100 **Sets of Chopsticks & Chopstick Rests**

To show our appreciation, we have designed our own chopsticks and are giving them away to our readers. These chopsticks, which come in a choice of silver or gold, are adorned with our Chopsticks NY logo and are made in Japan. One hundred lucky readers will receive a pair of chopsticks with a matching black chopstick rest.

To receive this limited-edition item, email **info@chopsticksny.com** with the subject line **100CHOPSTICKS**.
Don't forget to choose if you'd like **gold** or **silver**.
The entry deadline is **August 31**.
This offer will end when we run out of chopsticks, so please hurry to enjoy this anniversary giveaway!

KAWAII in New York

By Julia Szabo

Marking this one hundredth issue of Chopsticks NY is a lot like celebrating a birthday. Well, it so happens that the very first issue of Chopsticks NY was published in the month of May – and that means the magazine is a Taurus. Yes, objects and places have zodiac signs, just as people do! Taurus is the sign of the Bull. The sign is ruled by Venus, goddess of beauty, who loves indulging in the pleasures of the five senses. With its emphasis on dining and all aspects of Japanese culture in new York, Chopsticks NY is typically Taurean, for this sign adores fashion (especially shoes), cosmetics, fragrance, and most important, food – especially chocolate! Here are a few kawaii items that are also typically Taurean.

Accessories designer Monisha Raja promotes kindness to Taurean's symbolic animal –the Bull—by creating shoes without using any leather. Raja was born in India, where cows are sacred, so her label—Love Is Mighty—offers heels and flats made with creative leather substitutes, so no cows are ever harmed. Check out her colorful, ethical wares on her web site. www.loveismighty.com

From India to New York with Love Is Mighty designer Monisha Raja

Taurus has a finely-tuned sense of smell and adores fragrance. The perfect perfume gift is Vanillary by Lush, one of several sublime fragrances created with essential oils. With notes of vanilla and caramel, Vanillary smells good enough to eat. That's so Taurus! www.lushusa.com

Taureans are bullish on anything that tastes delicious, from ramen noodles to mochi, salty appetizers to sugary desserts. But chocolate is by far the favorite food. Royce makes a treat to melt any Bull's heart, chocolate-covered potato chips! This savory-sweet snack hits the spot any time of the day or night. www.royceconfectusa.com

The Taurean birth stone is the most precious of gems, the gorgeous, green emerald. But Taurus isn't all about bling; the Bull loves simple pleasures too – it's an earth sign after all. So an equally treasured gift is a ring that celebrates nature and its kawaii creatures. You can't go wrong with the Ladybug ring, a simple gold band enameled in bright green with a spotted ladybug on top, in lieu of a gem stone. www.solange.co.uk

Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Aeyrah Jones

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

C Coupon available at www.chopsticksny.com

* Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.) — 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) — 212-737-9545 — Clothing

Upper East — Saigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.) — 212-534-5275 — Accessories

Upper East — SEIGO NECKWEAR
1249 Madison Ave. (bet. 89th & 90th St.) — 212-987-0191 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) — 877-486-4756 — Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.) — 877-486-4756 — Clothing

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) — Clothing

Midtown East — Zero Halliburton
300 Madison Ave. (at 42nd St.) — 646-640-3600 — Accessories

Chelsea — Junko Yoshinka
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) — 212-206-9302 — Clothing

Gramercy — Bradelis New York
69 Madison Ave. (bet. 27th & 28th St.) — 212-545-2223 — Lingerie

West Village — Ymmk
321 1/2 Bleecker St. (bet. Christopher & Grove) — 212-807-9100 — Clothing

East Village — ARGOSY
328 E. 9th St. (bet. Ave. A & 1st Ave.) — 212-382-7911 — Clothing

East Village — Local Clothing
328 E. 5th St. (bet. 1st & 2nd Ave.) — 212-777-3850 — Clothing

East Village — Patricia Field*
306 Bowery (bet. Huston & Bleecker St.) — 212-966-4069 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.) — 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — 212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.) — 212-571-0803 — Clothing

Tribeca — Mika Inatome
93 Reade St. 2 Fl. (bet. 6th & 9th Ave.) — 212-966-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway) — 212-539-1431 — Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.) — 212-641-9823 — Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.) — 646-613-1065 — Eyewear

Soho — Kaorin Closet
71 W. Houston St. (Wooster St. & W. Broadway) — 212-387-7728 — Lingerie

Soho — Mieko Mintz
65 Thompson St. (bet. Spring & Broome St.) — 212-627-1524 — Clothing

Soho — R by 45rpm
189 Mercer St. (bet. Prince & Houston St.) — 917-237-8045 — Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.) — 917-237-9900 — Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.) — 212-966-9085 — Clothing

Queens — Bradelis New York*
135-20 39th Ave. #HL 219 Flushing, NY 11354 — 718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652 — 877-486-4756 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop

A Japanese character goods store opened its doors in NYC. The store carries over 300 items of stuffed toys, lunch boxes, key chains and stationery that feature popular characters like Hello Kitty and Totoro. Free gift wrapping service available.

351 82nd St. (bet. 1st & 2nd Ave.) — 646-257-7162 — www.ebisuny.com — Character goods

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) — 212-719-1410 — Book

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — 212-869-1700 — Book

Midtown West — Midnight USA
36 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) — 212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) — 212-302-8192 — Manga

Midtown East — JHU Comic Books*
32 E 32nd St. (bet. Park & Madison Ave.) — 212-264-7081 — Manga

Midtown East — Midtown Comics*
461 Lexington Ave. (at 45th St.) — 212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) — 212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) — 212-631-0868 — Anime

West Village — AC Goods
69 E. 8th St. (bet. Broadway & University Pl.) — 212-260-2269 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12th & 13th St.) — 212-473-1576 — Toy

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) — 212-598-3040 — Video Rental

East Village — Toy Tokyo*
51 2nd Ave. (bet. 5th & 6th St.) — 212-673-5424 — Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.) — 212-533-1038 — J Goods

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.) — 212-213-0033 — Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St. (bet. Jay & Pearl St.) — 718-801-8037 — Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — 347-439-1298 — Anime

New Jersey — Gundam Planet*
544 10th St. Palisades Park, NJ 07650 — 201-944-5305 — Toy

TRADITIONAL

Midtown East — Minamoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.) — 212-753-3747 — Confectionery

Chelsea — KYOTOYA*
23 W. 18th St. (bet. 5th & 6th Ave.) — 212-414-0720 — General

East Village — Makoto
57 3rd Ave. (bet. 12th & 13th St.) — 212-995-5798 — Antique/General

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston) — 212-505-0232 — Kimono

Brooklyn — J+B Design*
300 7th St. (bet. 4th & 5th Ave.) — General

New Jersey — Mars New York
585 River Rd. Edgewater, NJ 07020 — 201-945-1134 — General

Japan — Japan Square
www.japansquare.com — General

Online — J-Life International, Inc

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PO Box 1805, Conway, NH 03818 — 866-533-3291 — www.jlifeinternational.com — Home Decor

Online — Wuhan New York
www.wuhannyc.com — 212-231-8162 — Towel

GALLERY

Midtown East — Ronin Gallery*
425 Madison Ave. (at 49th St.) — 212-686-0198 — Gallery

Chelsea — NYCoo Gallery
1133 Broadway #335 (bet. 25th & 26th St.) — 212-380-1148 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) — 212-695-8035 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) — 212-674-0244 — Gallery

Queens — Gallery Gen
47-06 36th St. Long Island C. ty, NY 11101 — 718-392-9717 — Gallery

OTHER

Midtown West — Tokio Shop N.Y.*
530 5th Ave. (bet. 36th & 37th St.) — 212-869-7465 — Jewelry Supply

Midtown East — IPPOOO TEA
125 E. 39th St. (bet. Lex & Park Ave.) — 212-370-0805 — Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (Lafayette & Broadway) — 917-797-1081 — Other Goods

Tribeca — Kanlo Gourmet Tea*
5 Harrison St. (bet. Hudson & Greenwich Ave.) — 212-661-5466 — Other Goods

New Jersey — Nippon Auto Lensing
2050 Center Ave. Suite 575, Fort Lee, NJ 07024 — 201-600-9000 — Other Goods

Online — IKI Japan
www.ikijapan.com — 650-588-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicia-usa.com — 866-574-4832 — Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.) — 212-772-9743 — Antique/General

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.) — 212-661-8333 — Tribeca

Tribeca — Korin*
57 Warren St. (bet. Church St & W. Broadway) — 212-587-7021 — Queens

Queens — Seito New York*
4126 27th Street, Long Island City, NY 11101 — 718-472-5413 — New Jersey

New Jersey — Kitchenwarn Central*
1635 Lemoine Ave., Fort Lee, NJ 07024 — 201-948-0003

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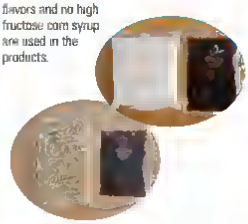
All Things New from Stores, Products to Events

FOOD

Easy Cooking with OtaJoy's Yakisoba and Okonomiyaki Kits

Those of you who have enjoyed yakisoba (Japanese style stir-fried lo mein) and okonomiyaki (Japanese style savory pancakes) at izakaya or street festivals might have thought about making them at home. They are common home-cooked dishes in Japan, but that's not always the case in the U.S. where okonomiyaki and yakisoba sauce are not common kitchen seasonings.

OtaJoy (part of Otafuku, Japan's leading okonomiyaki product manufacturer) is releasing two products perfect for U.S. consumers this fall. The Okonomiyaki Kit comes in powder and umami-rich, sweet and sour okonomiyaki sauce and allows you to make this popular pancake at home easily. All you need are eggs and your choice of toppings. "Standard okonomiyaki toppings are cabbage and pork, but actually there are no rules. Adding kale might be a nice twist for health conscious New Yorkers," says Mr. Yohei Omoto, sales representative from Otafuku Foods, Inc. The Yakisoba Kit also contains dried noodles and savory sauce in the package. First, cook noodles in boiling water and drain, then stir-fry them with your favorite ingredients and finish with the sauce. The amount of the sauce is perfect for the serving size in the package, so there is no need to measure it out. Cooking okonomiyaki and yakisoba at home is now easier than ever. Problem solved.



No preservatives, no artificial colors/flavors and no high fructose corn syrup are used in the products.

Though standard toppings are pork and vegetables, you can easily make seafood yakisoba and vegetarian yakisoba.

There are no rules not only for toppings, but also for size. You can make bite-size okonomiyaki pancakes, a perfect party snack.

Info: www.otafukufoods.com

PRODUCT/SHOP

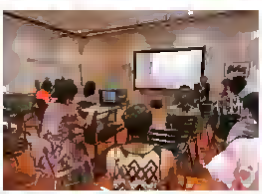
Ikeuchi Organic Cotton Towel Rolls Out at J+B

Since its debut in New York in 2002, Ikeuchi Organics organic cotton towels have caught the attention of quality and environmentally conscious consumers, and they have been available at a handful of select stores. Located in Park Slope, Brooklyn, the Japanese gift and craft shop J+B Design recently expanded its area dedicated to Ikeuchi Organic products, thereby allowing customers to enjoy more variety of these high quality towels.

Soft, durable and safe even for babies, these towels are made under Ikeuchi's thorough, eco-friendly quality control. The company sources organically grown cotton and uses wind power generated energy as much as possible to run its towel weaving machines. The company philosophy is embodied in its Cotton Nouveau line, which is made from the highest quality organic cotton harvested annually from fields in Tanzania. Here the company helps to improve soil fertility, turn farms into viable organisms and develop water management. This single source towel, named just like a vintage wine, gives a unique feel to the towels each year.

With an extensive number of eco-conscious customers, J+B Design is the perfect place for Ikeuchi Organic to be.

From "Cotton Nouveau" to baby products, the newly expanded area showing Ikeuchi products at J+B Design displays the full line of Ikeuchi Organic towels.



President Kenshi Ikeuchi received many questions regarding environmentally friendly towel production and the state of Japan's organic industry at a presentation at Natsu Matsuri Summer Festival that was part of the J+B Design on July 11th.

Ikeuchi Organic www.ikeuchi.org/en | **J+B Design** www.jplusb.sagacreativecorp.com

PRODUCT

Tea Time Reaches a New Level

The health benefits of green tea are highly touted around the world. And traditional matcha, which is made from the finest green tea leaves ground into a powder, is arguably the most sought after. While you can't make true matcha from just any store bought tea leaf, the Tea-Ceré gets you closer than ever before. This all-in-one tea grinding, brewing and whisking machine from SHARP, the leading Japanese electronics manufacturer, offers much more than just an ideal cup of tea.

The Tea-Ceré's Grinder unit pulverizes typical tea leaves (but not seed or hard grain based teas) into a coarse or fine powder, while tempering the friction and heat that can break down the nutritional benefits of the leaves. And as the resulting powder contains the entire leaf, unlike most teas that are steeped and tossed away, absolutely nothing goes to waste. Tea-Ceré even boils the water to the proper temperature necessary to draw out the nutrients while avoiding any bitterness. And the whisk perfectly blends the powder and hot water into a smooth beverage. By adding warmed milk, you can also make a tea latte. Prefer to have your drink on ice? Tea-Ceré helps you easily incorporate healthy Matcha tea into your favorite summer beverages.

The machine even comes with a cookbook that offers some interesting takes on classic Eastern and Western dishes that use tea powder. This alone should attract home cooks looking for a new direction for their culinary exploits.

Tea-Ceré is a multi-task tea maker equipped with grinding, brewing and whisking functions. It grinds any tea leaf as fine as matcha.

You can make drinks and cook healthy meals from powdered tea.

Info www.sharpusa.com/tea-cere

DRINK

Junmai Ginjo Sake from Oregon Got a Facelift

Launched in 1998, Momokawa was the first commercial craft sake brand in America as well as the first sake brewery in Oregon. Momokawa's top-selling line of ultra-premium junmai ginjo sake, brewed with time-honored techniques and the pioneering spirit of the Pacific Northwest, has recently been redone in new colors and matching packages representative of its jewel-inspired names. This pioneering Oregon-based craft sake brewer modified its packaging in such a way that the new colors pop off the shelves, allowing consumers to differentiate and locate each type of Momokawa sake. The striking colors bring to life the accompanying iconic splatter design labels originally created by master label designer Jeffrey Caldewey. "The color refinement is a direct result of observations by both retailers and consumers that the differences between the bottles were very subtle and hard to see," says Mr. Brian Lynch, VP of National Sales for SakeOne.

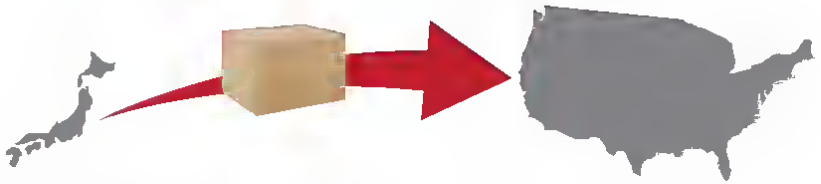
Every Momokawa is Junmai Ginjo quality pure sake made with rice polished to 60%, koji, yeast and pristine Oregon water. Diamond is off-dry with melon and tropical fruit and a hint of spice and mineral. Silver has a crisp and dry flavor and hints of mineral and steel with green apple and pear. Ruby is slightly sweet with a lush mouthfeel that lasts on the palate. Pearl is a nigori genshu (partially filtered, creamy sake) that has hints of banana, coconut and cream. Except for new, color-enhanced packaging, all these products remain unchanged. Inside the bottle you'll still find the same award-winning sake.

Its bold yet refined style makes Momokawa America's preferred sake choice for both on and off-premise consumers alike. From left, Ruby, Diamond, Silver and Pearl.

Partially filtered to leave a rich, creamy character, Momokawa Pearl pairs well with spicy Thai BBQ, sriracha potato chips and dark chocolate cake.

Info www.sakeone.com/momokawa

TENSO JAPAN



5 reasons why you should choose Tenso JAPAN

* Tenso means forwarding service in Japanese

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Sake that Captures the Essence of the North

TAKASAGO SHUZO, INC.

Takasago Shuzo was established in 1899 in the heart of Asahikawa Hokkaido, a coveted place among all nature enthusiasts and food lovers for its rich natural environment In 1926 they were the first brewery in Hokkaido to win the National Sake Competition, and since then the brewery has had steady followers, but the operation remained small which gave them the flexibility to evolve with the times In 1975 they catered to the changing palate of the generation who preferred the crisp and dry "Tanrei Karakuchi " styles, coming out with *Kokushi Musa*, a sake still popular today

Long severe cold winter and heavy snow are not always desirable for living but Takasago takes advantage of the climate to produce its unique "cold brew" sake that can only be made in Asahikawa In the 90s, they established snow cave facilities to brew and store sake in the ice-cold environment that allows slow fermentation, creating a smooth sake with the rich taste of the rice Today they continue to experiment with locality to bring a unique kind of terroir to the sake they produce, including launching a project called *Nouka no Sake* (Farmer's sake) where they collaborate with local residents to grow local rice create the special small batch sake

Takasago's sakes are characterized by crisp, bright and clean tastes produced through the cold winter and the quality of the water they use Currently four sakes from Takasago are available in the U S , all of which exemplify the versatility of the brewery *Ginga Shizuku* (junmai daiginjo) is aromatic with a rich taste that is best enjoyed chilled pairing well with sashimi of white fish or grilled Pacific saury *Taisetsu* (junmai ginjo) took home the gold in the Atsukan (warmed sake) Competition It has a citrusy aroma and clean finish It is great on Camembert cheese and mashed potato topped with cheese *Kokushi Muso* (junmai) is sharp and dry sake with crisp, refreshing aftertaste *Kokushi Muso Koku* (junmai) is sweet and tangy that can be enjoyed like wine In every bottle there is a different essence of Asahika wa captured inside

TAKASAGO SHUZO, INC.
17-miji 1 Miyashita-dori, Asahikawa Hokkaido
JAPAN 070-0030
TEL. +81-166 23-2251
hp@takasagoshuzo.com
www.takasagoshuzo.com

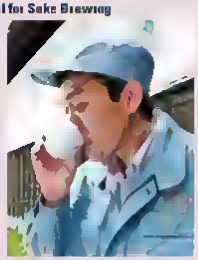
3 things you should know about TAKASAGO SHUZO, INC.

A Century Old, Landmark Building

With white plaster walls and wooden structure Takasago Meiji Sakagura (Meiji Era Style Building) was built in 1908 and used for brewing and storing Over a century after that it is now open to the public as a flagship store event hall and gallery to exhibit archival documents. It s an important landmark of the brewery as well as the city of Asahikawa.

Affluent Water Optimal for Sake Brewing

Water from Mt Daisetsu is what the brewery uses for brewing their sake The water is soft with minimal hard minerals which is ideal for sake-making. In the Taisho era (1912-26), this water supplied 16 breweries in the region



Hand-crafting Sake in the Microbrewery

Takasago intentionally keeps their production scale small so a majority of the sake can be made by hand They also use the Asahikawa climate to its fullest potential, creating lines that are actually squeezed in the snow This is the ultimate microbrewery rooted in the Asahikawa region

Japanese Restaurant Review

Mocu Mocu
•
Yakiniku Futago
•
Japanese Curry GOEMON

Japanese Recipe

Octopus Poke
with Tobiko Mayonnaise

Listings

Japanese Restaurant
•
Grocery Store

Mocu Mocu

NEW!

746 10th Ave. (bet. 50th & 51st Sts.) New York, NY 10019
TEL. 212 765-0197 | www.mocu-mocu.com
Tue-Thur & Sun: 11:30 am-10 pm Fri-Sat: 11:30 am–11 pm

What happens when two sisters from Japan open an ambitious new Japanese concept restaurant in New York City? You get something like Mocu Mocu, a 'Kissaten (Japanese tearoom) inspired eatery that is one part savory, two parts sweet, and brimming with creativity. Most people will come to try the Obanyaki, a tradritional Japanese 'fast sweets' item that will remind newcomers of a hockey puck shaped crepe. Though usually filled with sweet red bean paste, the sisters offer a brand new take – 'twin' flavors that combine two different types of fillings – including mochi, matcha green tea cream, traditional custard and fruit jam. Try the *Matcha + Mix Berries Creams*, which is the hands down customer favorite. The excellent Lunch and Dinner Menus present numerous tasty dishes rooted in Japanese tradition, but also with a twist. A standout is the *Pork Belly Sandwich* which uses Okonomiyaki pancake buns – inspired by the savory Japanese 'pancake' overloaded with vegetables. This will definitely give the ramen burger a run for its money. The Set menus are an excellent way to try a variety of dishes and explore the extremely ambitious and satisfying provisions. This welcome new edition to the Hells Kitchen dining scene will delight healthy eaters and dessert hunters alike.

This *Chocolate / Mint / Red Bean Obanyaki* is unique to New York City. A Japanese matcha infused batter makes it a shade darker.

This Matcha latte is as cute as it is delicious.

At night, this café transforms into a romantic candlelit spot.

3 Best Sellers

- **C Set Lunch** $16.97 - $17.93; **Dinner** $19.15 - $19.54
- **Obanyaki Matcha de Bosco (matcha / berry)** $4.25
- **White Bean Soup** $5

Yakiniku Futago

NEW!

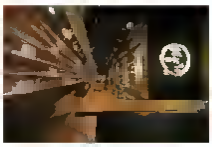
37 W. 17th St. (bet. 5th and 6th Aves.) New York, NY 10011
TEL. 212-620-0225 | www.yakiniku-futago.com
Mon-Sun: 5-11 pm

Yakiniku Futago is the newest Japanese "Yakiniku" (barbecue) restaurant on the scene, occupying a sleek Union Square location. This is the first U.S. mainland outpost of this Osaka-based chain started by two Korean-Japanese twins ("futago" in Japanese). What differentiates Futago from other barbecue restaurants - especially Korean style BBQ - are its high quality wagyu, its wide variety of cuts, fresh innards and many sauces and seasonings. Futago's motto is to serve dishes that customers can enjoy with their five senses. One dish not to be missed is the *Japanese Black Wagyu "Hamideru Kalbi,"* a huge slice of beef that is so big it literally hangs over the grill. This dish allows you to appreciate four different parts of the meat, each with its own taste and texture. Another popular item is the *Futago Premium 4 Beef*, a plate of chef's selections of the best four cuts of the day. No matter what meat you opt for, every meal should be finished with the *Japanese Style Cold Noodles*, a small bowl of Naengmyeon (Korean cold noodles) developed in a Japanese culinary style. It features chewy noodles served in a bonito-based cold soup that has been cooked for over eight hours. Those who like Futago on Facebook can access a daily secret menu when they show their server.

Weighing in at half a pound, Futago's signature *Hamideru Kalbi* allows you to enjoy four parts of the meat in one slice.

Appetizers range from kimchi to meat sushi (pictured), and the *Gold Rush* shaved ice dessert is perfect for cooling down in the summer.

A beautiful hybrid of Korean and Japanese food cultures, Futago's cold noodle dish is the perfect way to finish a hearty meal.



The restaurant's mood is created by five types of music set to match the atmosphere of the bar, tables and private room.

3 Best Sellers

- **Japanese Black Wagyu Hamideru Kalbi** $45
- **Futago Premium 4 Beef** $30
- **Japanese Style Cold Noodles** $6

Japanese Curry GOEMON

NEW!

29 Kenmare St. (bet. Elizabeth & Mott Sts.) New York, NY 10012
TEL. 212-226-1262
Tue-Sun: 12:30-10 pm

The first thing that New Yorkers who love their thick Japanese curries will notice is that the Sapporo-style soup curry at Japanese Curry GOEMON is unlike anything they've ever tried. Don't fret upon your first bite, because this is certainly not the "shovel it in quick" curry you're used to. The complex flavors, leaning more on Indian and Sri Lankan spices, are meant to be savored. Chef-owner, Mika Ore is responsible for many of the best dishes at Yakitori Totto as well as at Cocoron, the highly popular pair of East-meets-West soba joints on the Lower East Side. Here, she has devised a luscious 'Yakuzen' (which means 'medicinal meal' in Japanese) style broth – tasty and refreshing, and full of detoxifying spices that are good for your body. Their signature, the *Yakuzen Chicken Vegetable Soup Curry*, is bursting with flavor – take the time to allow each bite of tandoori chicken and vegetables to harmonize with the soup in your mouth. The rice is purposefully al dente, and should be dipped. GOEMON's thicker curry dishes are also much more complex than your average offering, and may change the way you look at this Japanese fast food forever.

Large *Yakuzen Chicken Vegetable Soup Curry* highlights big chunks of assorted vegetables and perfectly grilled tandoori chicken. Now this is something you can come back to eat every day. Don't forget to dip the rice to savor the uplifting curry soup.

GOEMON is a peaceful spot where you can sit back and relax with your meal.

Curry needs a cool, refreshing drink to pair it with. Lassi is highly recommended, but this Gyokuro green tea—made of the highest grade of Japanese steeped tea—also accompanies Japanese curry well.

3 Best Sellers

- **Yakuzen Chicken Vegetable Soup Curry** (m) $18 (L) $20
- **Classic Curry Rice** (m) $11 (L) $13
- **Curry Bowl** (m) $11 (L) $13

Here's One Catch That Deserves To Be Kept

Manhattan's Meatpacking District has come a long way, shedding its former clothes as an industrial neighborhood and evolving into the collection of boutiques, hotels, bars and restaurants that defines it today. Yet even among its many hot spots is a culinary paradise – CATCH– that has delighted palates with its seafood-dominated cuisine for 4 years. This restaurant is currently one of the area's trendiest destinations, for food and nightlife, as well as a showcase for fish supplier True World Foods.

In December 2014, CATCH appointed Executive Chef John Beatty to spearhead its kitchen and culinary future. Beatty, a respected veteran of well-regarded New York City dining institutions such as BLT Steak, Atlantic Grill and Buddakan, has in fact worked with fish supplied by True World Foods continually throughout his high profile career. He therefore has firsthand knowledge of the company's enduring reputation for high quality products and unparalleled client services.

"90% of CATCH's seafood is supplied by True World," Beatty revealed. "At both our sushi station and our hot kitchen. This includes the freshest cuts of Hamachi, Maguro, Uni, Madai, Kampachi, Mackerel and much more." The *Hamachi Crudo* is actually the restaurant's number one bestseller, a succulent raw dish composed with shichimi peppers, ponzu, ginger, and sesame oil. The restaurant's most popular cooked dishes also utilize True World Foods' products. Including the revolutionary *Crunchy Rice Cakes with Tuna Tartare*, the *Crispy Shrimp*, and the *Mahi Mahi Wonton Taco*.

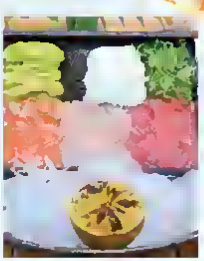
Chef Beatty has True World Foods on his phone's speed dial, but rarely has to use it. "They know exactly what I need, and I'm always confident that deliveries are going to be accurate and on time. It keeps things running here smoothly – especially when you are serving 200 pounds of tuna every day." And with nearly 800 to 1000 customers over lunch and dinner, one can only imagine how many overall pounds of fresh fish are served at the restaurant on a daily basis.

Dining at CATCH is a unique experience, as the atmosphere is incredibly dynamic - something to be expected in the Meatpacking District. The beautiful clientele, which includes many celebrities, may even prove to be distracting in lesser hands. But even more arresting is the food, which is prepared beautifully and presented. One bite of the *Crunchy Rice Cakes* and you will understand how the restaurant has been so popular over 4 years, as it both embraces inventiveness but also respects simplicity and the innate quality of the fish.

The summertime is perfect for enjoying lighter, healthier fish based dishes, as well as refreshing raw preparations such as sushi, sashimi, crudo, and tartare. The next time you find yourself downtown, make it a point to head to CATCH for some of the freshest in town.

Crunchy Rice Cakes with Tuna Tartare (top) and *Crispy Shrimp* (left) are top customer favorites at CATCH. In both a medley of different flavors and textures beautifully harmonize in your mouth.

The *Salmon Belly Carpaccio* is a sinful dose of melt in your mouth-goodness.



We want to shovel this *Tartare Trio* into our mouths too. And without utensils.

Indeed. Chef John Beatty is a rock star and this is his stage.

Toro Hamachi is exclusively distributed by True World FOODS

32-34 Papetti Plaza, Elizabeth, NJ 07206
TEL: 908-351-9090 / www.trueworldfoods.com
info@trueworldfoods.com

CATCH
21 Ninth Ave. (at 13th St.)
New York, NY 10014
TEL. 212-392-5978
www.emmgrp.com/restaurants/catch/

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Lunch | Dinner: Mon–Wed | Delivery | Thu–Fri–Sat | Family Dining | Romantic Dining | Local Favorite | Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

Upper West

Bar Masa — Time Warner Ctr 10 Columbus Cir, 212-823-9800 — $69 — Sushi, Lunch

Dan Japanese Restaurant — 2016 Broadway (at 69th St.), 212-877-5256 — $20 — Lunch, Dinner

Gari — 370 Columbus Ave. (bet. 77th & 78th St.), 212-362-4418 — $30 — Sushi, Lunch, Dinner, Delivery, Family Dining, Local Favorite

Haru — 433 Amsterdam Ave. (bet. 80th & 81st St.), 212-579-5155 — $25 — Sushi, Dinner, Delivery

Ichie Restaurant — 53 W 106th St. (bet. Manhattan & Columbus Ave.), 212-865-4456 — $20 — Dinner, Romantic Dining, Local Favorite

Jin Ramen* — 3183 Broadway (at 125th St.), 646-559-2681 — $15 — Lunch, Dinner, Delivery

Kitaro — 510 Amsterdam Ave (bet. 84th & 85th St.), 212 787-9008 — $20 — Sushi, Lunch, Dinner, Local Favorite

Koezae — 685 Amsterdam Ave (at 93rd St.), 212-280-1009 — $25 — Sushi, Lunch, Dinner, Local Favorite

Kumo Sushi — 185 W 72nd St. (Columbus & Amsterdam Ave.), 212-580-6228 — $30 — Sushi, Lunch, Dinner, Delivery, Local Favorite

Mama Soshi — 237 Dyckman St. (Broadway & Seaman Ave.), 212-544-0003 — $25 — Sushi, Lunch, Dinner, Delivery, Local Favorite

Mana Organic Cafe — 646 Amsterdam Ave (bet. 91st & 92nd St.), 212-787-1110 — $20 — Lunch, Dinner, Delivery, Vegetarian Friendly

Masa — Time Warner Ctr 10 Columbus Cir 4th Fl, 212-823-9800 — $400 — Sushi, Lunch

Matsu — 483 Columbus Ave (bet. 83rd & 84th St.), 212-799-7322 — $20 — Sushi, Lunch, Dinner, Local Favorite

Momoya Amsterdam — 427 Amsterdam Ave (bet. 80th & 81st St.), 212-580-0007 — $42 — Sushi, Lunch, Dinner, Local Favorite

Next Door — 613 W 187th St. (Pinehurst & Fort Washington), 212-543-2111 — $25 — Lunch, Dinner, Local Favorite

Oza — 580 Amsterdam Ave (bet. 87th & 88th St.), 212-787-8316 — $25 — Lunch, Dinner, Delivery, Local Favorite

Planet Sushi* — 310 Amsterdam Ave. (at 77th St.), 212 712-2162 — $25 — Sushi, Lunch, Dinner, Delivery, Local Favorite

Rai Rai Ken — 1407 Amsterdam Ave (bet 131st & 133rd Ave.), 917-639-3342 — $15 — Lunch, Dinner, Local Favorite

RAKU* — 57 W. 76th St. (at Columbus Ave.), 212-873-1220 — $20 — Sushi, Lunch, Dinner, Delivery, Local Favorite

Saga Grill — 126 Amsterdam Ave (bet. 122nd & 123rd St.), 212-666-2996 — $25 — Sushi, Lunch, Dinner, Delivery, Local Favorite

Saji's — 256 W 108th St. (Broadway & Amsterdam Ave.), 212-749-1134 — $15 — Lunch, Dinner, Local Favorite

Suma Sushi — 914 Amsterdam Ave (bet. 107th & 108th St.), 212-280-5858 — $25 — Sushi, Lunch, Dinner, Local Favorite

See-Chee* — 2707 Broadway (bet 103rd & 104th St.), 212-749-5008 — $25 — Lunch, Dinner, Delivery, Local Favorite

Sushi Hane — 486 Amsterdam Ave (bet. 82nd & 83rd St.), 212-874-1076 — $25 — Sushi, Lunch, Dinner, Local Favorite

Sushi Yasaka* — 251 W 72nd St. (Broadway & West End Ave.), 212-496-8490 — $30 — Sushi, Lunch, Dinner, Delivery, Local Favorite

Sushi Yu 2 — 827 W 181st St. (bet. Pinehurst & Cabrini), 212-781-2033 — $18 — Sushi, Lunch, Dinner, Local Favorite

Teazee — 285 Columbus Ave (bet. 73rd & 74th St.), 212-580-7300 — $32 — Sushi, Lunch, Dinner, Local Favorite

Vine Sushi & Sake* — 2953-55 Broadway (bet. 115th & 116th St.), 212 222-3500 — $20 — Sushi, Lunch, Dinner, Local Favorite

Yasha Ramen* — 540 Amsterdam Ave (bet. 106th & 107th Ave.), 212 222-2995 — $13 — Lunch, Dinner, Delivery, Local Favorite

Upper East

Aki Sushi — 1425 York Ave (bet. 75th & 76th St.), 212-628-F385 — $25 — Sushi, Lunch, Dinner, Local Favorite

AMURA* — 1567 2nd Ave (bet. 80th & 81st St.), 212-772-1688 — $23 — Lunch, Dinner, Delivery, Local Favorite

Donguri — 309 E 83rd St (bet. 1st & 2nd Ave.), 212-737-5858 — $40 — Sushi, Lunch, Dinner, Local Favorite

Fuji Yama — 1466 1st Ave (bet. 76th & 77th St.), 212-249-2722 — $30 — Lunch, Dinner, Local Favorite

Ginza — 800 Lexington Ave (at 62nd St.), 212-888-7998 — $20 — Lunch, Dinner, Local Favorite

Haru — 1325 3rd Ave. (at 76th St.), 212-452-1022 — $30 — Sushi, Lunch, Dinner, Local Favorite

Haru Sake Bar — 1327 3rd Ave (at 76th St.), 212-452-2230 — $38 — Lunch, Dinner, Local Favorite

Ichiro — 1694 2nd Ave (bet. 87th & 88th St.), 212-3F8-F300 — $30 — Lunch, Dinner, Delivery, Local Favorite

Japanese Midnight Bar
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after midnight...
我们的第三家店铺从早到晚是火热的拉面店。可是深夜会转身变成
一家小酒铺，为客人准备全新的料理和美酒。如果您在漆黑的深夜
中寻找美味的日式料理来饮酒，我们的店铺是最佳不过了。
I like to chat as much as serving my customers. Please feel at home and enjoy my IZAKAYA food and drink.
Chef Nakamura
Shinya Shokudo
Mon-Sat Midnight/12.30am - 4.30am
243 E 52nd St. (bet. 2nd & 3rd Ave.)
212-230-1234

Upper East **Ikanohana**
1016 Lexington Ave (bet. 72nd & 73rd St.) $30
212-737-8539

Upper East **INASE***
1586 1st Ave (bet. 82nd & 83rd St.) $40
212-628-1238

Upper East **IRON Sushi***
355 E. 79th St. (bet. 1st & 2nd Ave.) $25
212-772-7480

Upper East **Isohama**
1606 3rd Ave (bet. 93rd & 94th St.) $30
212-426-0095

Upper East **Iwasaki Sushi**
1103 1st Ave (bet. 60th & 61st St.) $25
212-308-8528

Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1619 York Ave. (bet. 86th & 87th St.) $31
212-772-8388

Upper East **Koito Sushi***
319 E. 83rd St. (bet. 1st & 2nd Ave.) $30
212-426-1216

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-288-8024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Naruto Ramen***
1596 3rd Ave. (bet. 89th & 90th St.) $10
212-289-7803

Upper East **Ooki Sushi**
1575 3rd Ave. (bet. 89th & 90th St.) $35
212-828-3388

Upper East **Poka**
343 E. 85th St. (bet. 1st & 2nd Ave.) $30
212-249-0585

Upper East **Sasabuna**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-8583

Upper East **Shabu-Shabu 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5935

Upper East **Sushi Hana**
1501 E. 2nd Ave (at 76th St.) $25
212-927-0582

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-8340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-971-0238

Upper East **Sushi Suki**
1577 York Ave (bet. 83rd & 84th St.) $20
212-249-3798

Upper East **Tanashi**
1372 York Ave (bet. 73rd & 74th St.) $61
646-727-3058

Upper East **Tanashi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
646-727-3058

Upper East **Talant 72**
1400 2nd Ave (bet. 72nd & 73rd St.) $30
212-472-1700

Upper East **Tazza**
988 2nd Ave (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Tokubai 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **Totoya**
1144 1st Ave. (at 63rd St.) $25
212-753-0422

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-3065

Upper East **Wasabi Lobby**
1594 2nd Ave (at 82nd St.) $30
212-585-8882

Upper East **YUKA***
1567 2nd Ave (bet. 80th & 81st St.) $25
212-772-0575

Upper East **Yuko**
1531 York Ave. (at 81st St.) $25
212-988-5900

Midtown West

Midtown West **Ai's Sushi**
374 W. 46th St. (at 9th Ave.) $15
212-265-5686

Midtown West **Aki Sushi**
386 W. 52nd St. (bet. 8th & 9th Ave.) $30
212-262-2800

Midtown West **Aoki**
234 W. 48th St. (bet. Broadway & 8th Ave.) $30
212-354-2358

Midtown West **Bamboo 52**
344 W. 52nd St. (bet. 8th & 9th Ave.) $12
212 315-2777

Midtown West **Banihana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-6930

Midtown West **Bento Sushi***
1407 Broadway (bet. 39th & 38th St.) $8
212 354-1405

Midtown West **Donburiya***
253 W. 55th St. (bet. Broadway & 8th Ave.) $25
212 581-2240

Midtown West **Go Sushi**
756 9th Ave. (at 51st St.) $20
212-456-2266

Midtown West **GO! GO! CURRY!***

This temple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.
273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-790-5555 www.gogocurryusa.com

Midtown West **Hanami Sushi**
857 9th Ave. (bet. 55th & 56th St.) $15
212 315-3161

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212 398-9810

Midtown West **Ichimasa**
302 W. 50th St. (bet. 8th & 9th Ave.) $30
212-915-4900

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$18.75
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Popular appetizers
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Tue-Fri 11:30am-3:45pm
Mon-Fri 4:30-6:30pm
Char Siu Pork Origin $2.6 → $1.25
Char Siu Mayo Don $5.5 → $2.75
Spicy Tuna Don $6.5 → $3.25
Unagi Don $7.5 → $3.75
TOTTO RAMEN
TOTTO RAMEN Hell's Kitchen
464 W. 51st St. (bet. 9th & 10th Ave.) 646-596-9056
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Sun. 11:30am-9:30pm

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Sat: 12pm-3:45am (L.O) Sun & Holiday: 12pm-9:45pm (L.O)
Open Late

Midtown West **Iaakaya**
231 W 40th St (bet. 7th & 8th Ave.)
212-354-2195
$45

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St (bet 8th & 9th Ave.)
212-474-2500
$32

Midtown West **ISE Maakai-tei 56**
59 W 56th St. (bet. 5th & 6th Ave.)
212 707-8702
$25

Midtown West **Ishihama**
311 5th Ave. (at 32nd St.)
212-695-0202
$30

Midtown West **KATSUHAMA55**
43-45 W 55th St. (bet. 5th & 6th Ave.)
212-541-7145
$18

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave.)
212-582-7065
$25

Midtown West **Koi**
40 W 40th St. (bet. 5th & 6th Ave.)
212-921-3330
$60

Midtown West **Mira Sasai***
45 W 22nd St. (bet. 5th & 6th Ave.)
212-913-7788
$11 Su

Midtown West **Monster Sushi**
22 W 46th St. (bet. 5th & 6th Ave.)
212-398-7707
$30

Midtown West **Natsumi**
226 W. 50th St (bet. Broadway & 8th Ave.)
212-956-2988
$40

Midtown West **Nippori***
245 W. 51st St. (bet. Broadway & 8th Ave.)
646-964-5332
$30

Midtown West **NOBU 57**
40 W 57th St. (bet. 5th & 6th Ave.)
212 757-3000
$100

Midtown West **Ocka***
350 W. 46th St. (bet. 8th & 9th Ave.)
212-581-3186
$25

Midtown West **Oatoya Timas Sqaare**
141 W 41st St. (bet. 6th Ave. & Broadway)
212-704-0133
$20

Midtown West **Saka Bar Hagi**
152 W. 49th St. (bet. 6th & 7th Ave.)
212-764-9545
$25

Midtown West **Sapporo***
152 W. 49th St. (bet. 6th & 7th Ave.)
212-869-8372
$18

Midtown West **SHABU SHABU KOBE***
3 W. 36th St. (bet. 5th & 6th Ave.)
212-695-8855
$25

Midtown West **Shimizu**
311 W. 51st St. (bet. 8th & 9th Ave.)
212-581-1581
$35 Su

Midtown West **Soba Nippaa***
18 W. 52nd St. (bet. 5th & 6th Ave.)
212-459-2525
$30

Midtown West **Sugiyama**
251 W. 55th St. (bet. Broadway & 8th Ave.)
212-956-0670
$85 M Su

Midtown West **Sushi Damo**
330 W. 58th St. (bet. 8th & 9th Ave.)
212-707-8808
$45

Midtown West **Sushi of Gari 46**
347 W. 46th St (bet. 8th & 9th Ave.)
212 957-0046
$80

Midtown West **Sushi Osaka**
535 9th Ave. (W 39th & 37 th St.)
212-629-5768
$15

Midtown West **Sushi Zan**
108 W. 44th St. (bet. 6th & 7th Ave.)
212-302-0707
$70 Su

Midtown West **Sushiden***
123 W. 49th St. (bet. 6th & 7th Ave.)
212-869-2100
$45 Su

Midtown West **Sushiya***
28 W. 56th St. (bet. 5th & 6th Ave.)
212-247-5756
$20

Midtown West **TABATA***
540 9th Ave. (bet. 39th & 40th St.)
212-290-7991
$15

Midtown West **Tarekawa Raman**
885 9th Ave. (bet. 57th & 58th St.)
212-307-0170
$12

Midtown West **Totto Ramaa W 51nd**
464 W. 51st St. (bet. 9th & 10th Ave.)
646-596-8098
$20

Midtown West **Totto Ramaa W 52nd**
396 W. 52nd St. (bet. 8th & 9th Ave.)
212-582-8052
$20

Midtown West **Yakitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.)
212 245-4555
$45

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level
212-459-2100
$10 Su

Midtown East

Midtown East **Aburiya Kinnosuka***
213 E. 45th St. (bet. 2nd & 3rd Ave.)
212 867 5454
$65

Midtown East **Arata Sushi**
1047 2nd Ave. (bet. 55th & 57th St.)
212 371-8338
$20

Midtown East **Azusa***
3 E. 44th St. (bet. Madison & 5th Ave.)
212-818-0001
$35 Su

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl (at 50th St.)
212 702-9816
$40

Midtown East **Hakabai**
The Kitano Hotel, 66 Park Ave (at 38th St.)
212-885-7111
$66

Midtown East **Haru**
280 Park Ave. (at 48th St.)
212-430-9680
$35

Midtown East **Hatsuhaaa**
17 E. 48th St. (bet. Madison & 5th Ave.)
212-355-3345
$50 Su

Midtown East **Hide-Chan Ramen**
248 E. 52nd St. 2 Fl (bet. 2nd & 3rd Ave.)
212-813-1800
$20

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd Ave. & Lex)
212 355-2274
$20

Midtown East **Hiroshi Japaaese Fusion**
585 3rd Ave. (bet. 39th & 40th St.)
212-661-5288
$25

Midtown East **Izakaya Aniyashi**
226 E. 53rd St. (bet. 2nd & 3rd Ave.)
212 319-3940
$25

Midtown East **Izakaya Riki**
141 E 45th St (bet. 3rd & Lexington Ave.)
212-986-5904
$40

Midtown East **Jakai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.)
212 588-8788
$30 Su

Midtown East **Kajitsa**
125 E. 39th St. (bet. Lex & Park Ave.)
212 228-4873
$80 Su

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.)
212 758-5903
$18

Midtown East **Kokaga**
125 E. 39th St. (bet. Lex & Park Ave.)
212-228-4873
$35 M

Midtown East **Kuruma Zushi**
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.)
212 317 2902
$100 Su

Midtown East **Lucky Cat**
232 E 53rd St. (bet. 2nd & 3rd Ave.)
212-838-5333
$30

Midtown East **Maackanka-Tai**
131 E. 45th St (bet. 3rd & Lexington Ave.)
212 986-5805
$14

Midtown East **Nada-Suski**
135 E. 50th St. (bet. 3rd & Lexington Ave.)
212-838-2537
$25 Su

Midtown East **NIKAI***
230 3rd Ave. 2nd Fl (at 51st St.)
212-355-0855
$12

Midtown East **Nippoa***
155 E. 52nd St (bet. 3rd & Lexington Ave.)
212 758-022?
$49

Midtown East **NORIKOH**
10 E. 39th St. (bet. Madison & 5th Ave.)
646-318-6776
$25

Midtown East — Nishide Shoten

Nishida Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and Izakaya style appetizers as well as over 30 different kinds of "cup sake". With the décor ramin scent of the old Japan, enjoy a un que exper ence like no other

302 E 49th St. (bet. 1st & 2nd Ave.) — $13
212-906-0751 www.ramenjoe.com

Midtown East — Ramen Tokemi*

517 3rd Ave. (bet. 34th & 35th St.) — $10
212-679-2752

Midtown East — Rüngo

205 E. 45th St. (bet. 2nd & 3rd Ave.) — $50
212-867-4200

Midtown East — Sakagura*

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. The amazing indoor stunted on the basement level is perfect for couples. Private parties available.

211 E. 43rd St. #1F (bet. 2nd & 3rd Ave.) — $50
212-953-7253 www.sakagura.com

Midtown East — Shinbashi*

7 E. 48th St. (bet. Madison & 5th Ave.) — $30
212-813-1009

Midtown East — Shinya Shokudo

248 E. 52nd St. (bet. 2nd & 3rd Ave.) — $20
212-230-1234

Midtown East — Shochu & Tapas AYA

247 E. 50th St. (bet. 2nd & 3rd Ave.) — $30
212 715-0770

Midtown East — Soho TOTTO

211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) — $40
212-867-8200

Midtown East — Sushi Time

821 2nd Ave. (at 44th St.) — $20
212-983-0383

Midtown East — Soshi Yoe*

246 E. 51st St. (bet. 2nd & 3rd Ave.) — $85
212-752-2967

Midtown East — SushiAnn

36 E. 51st St. (at Park Ave.) — $50
212-755-1780

Midtown East — Sushiden*

18 E. 48th St. (bet. Madison & 5th Ave.) — $45
212 758-2700

Midtown East — TERIYAKI BOY

844 2nd Ave. #3 (bet. 1st & 2nd Ave.) — $30
917-388-2035

Midtown East — TOMI JAZZ

239 E. 53rd St. (bet. 2nd & 3rd Ave.) — $30
646-437-1254

Midtown East — Totto Ramen E. 52nd

245 E. 52nd St. (bet. 2nd & 3rd Ave.) — $20
212-421-0052

Midtown East — West Udon Izakaya

150 E. 46th St. (bet. 3rd & Lexington Ave.) — $10
212-922-9677

Midtown East — Yakiniku GEN*

250 E. 52nd St. (bet. 2nd & 3rd Ave.) — $50
212-702-1129

Midtown East — YAMA Restaurant

308 E. 45th St. (bet. 1st & 2nd Ave.) — $28
212-365-3370

Midtown East — Yumakagu Tokyo

1028 2nd Ave. (bet. 54th & 55th St.) — $20
646-570-0083

Korea Town

Koreatown — Ichi Umi Restaurant*

6 E. 32nd St. (bet. Madison & 5th Ave.) — $30
212 725-1333

Koreatown — Izakaya MEW*

53 W. 35th St. (bet. 5th & 6th Ave.) — $25
646-865-3984

Koreatown — Kirakuya

2 W. 32nd St. (bet. 5th Ave. & Broadway) — $30
212-695-7272

Koreatown — Toyama Sushi

11 W. 30th St. (bet. 5th & 6th Ave.) — $22
212-967-3541

Chelsea

Chelsea — AA Ichiban Sushi

AA Ichiban Sushi is located near RT. To Celebrate our 6 Year Ann versary 10% off all day if you study or work at FIT 10% off when you make a delivery order by phone. Mention Chopsticks NY and receive 10% off your dinner (4pm-10:30pm)

213 W. 28th St. (bet. 7th & 8th Ave.) — $10
212-675-1181 www.aaichibansushi.com

Chelsea — Ajisen Ramen*

136 W. 23rd St. (bet. 6th & 7th Ave.) — $16
646-638-0888

Chelsea — Asuka Sushi*

300 W. 23rd St. (at 8th Ave.) — $25
212 727-0988

Chelsea — Blue Ginger

166 8th Ave. (bet. 15th & 16th St.) — $30
212-352-0811

Chelsea — Cherry

355 W. 15th St. (bet. 8th & 9th Ave.) — $50
212-929-5800

Chelsea — ennju*

A self-service restaurant concept entirely located near un on square station. ennju features an inspiring menu created by the Japanese owner. There are many items to choose from including sushi bento ramen udon daily donburi and sake.

20 E. 17th St. (bet. 5th Ave. & Broadway) — $10
646-336-7004

Chelsea — GO! GO! CURRY!*

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. "Katsu curry" "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchases for GO GO DAY.

144 W. 19th St. (bet. 6th & 7th Ave.) — $8.5
212-255-4555 www.gogocurrynyc.com

Chelsea — Honemizaki Cafe*

143 W. 23rd St. (bet. 6th & 7th Ave.) — $9
212-255-5533

Chelsea — IRON Sushi

440 3rd Ave. (bet. 30th & 31st St.) — $25
212-447-5822

Chelsea — Izakaya NoMad

13 W. 28th St. (bet. 5th & 6th Ave.) — $25
212-213-6258

Chelsea — Izakaya Tun

207 10th Ave. (bet. 22nd & 23rd St.) — $25
212-627-7777

Chelsea — Kiku Sushi*

235 8th Ave. (bet. 24th & 25th St.) — $15
212-627-3660

Chelsea — Momoya Chelsea

185 7th Ave. (at 21st St.) — $40
212-989-4467

Chelsea — Monster Soshi*

158 W. 23rd St. (bet. 6th & 7th Ave.) — $30
212-620-0131

Chelsea — MORIMOTO

88 10th Ave. (bet. 15th & 16th St.) — $90
212-989-8883

Chelsea — Neko Neka

458 W. 17th St. (bet. 9th & 10th Ave.) — $50
212-929-8544

Chelsea — Ootoya Chelsea

11 W. 18th St. (bet. 5th & 6th St.) — $20
212-255-0018

Chelsea — Tonuki Tovera

Gansevoort Hotel 18 9th Ave. (at 13th St.) — $50
212-660-6766

Chelsea — Yakiniku Futago

37 W. 17th St. (bet. 5th & 6th Ave.) — $29
212 620-0225

Gramercy

Gramercy — 15 EAST

15 E. 15th St. (bet. Un on Sq. W. & 5th Ave.) — $80
212-647 0016

Gramercy — Aji Sushi

519 3rd Ave. (bet. 34th & 35th St.) — $25
212-696-2055

Gramercy — Choshi*

77 Irving Place (at 13th St.) — $20
212-420-1413

Gramercy — Hane

346 1st Ave. (at 20th St.) — $30
212 598-0135

Gramercy — Heru

220 Park Ave. S. (at 18th St.) — $30
646-424-0884

Gramercy — Kaiten Soshi East*

390 3rd Ave. (bet. 26th & 27th St.) — $15
212-686-2328

Gramercy — Mishime*

164 Lexington Ave. (bet. 30th & 31st St.) — $25
212-532-6566

Gramercy — Momokawa

157 E. 28th St. (bet. 3rd & Lexington Ave.) — $35
212-684-7830

Gramercy — Soburi

188 Lexington Ave. (bet. 30th & 31st St.) — $20
212-481-7768

Gramercy — Sushi SAMBA

245 Park Ave. S. (bet. 19th & 20th St.) — $35
212-475-8377

Gramercy — Sushi SEN-NIN

30 E. 33rd St. (bet. Park Ave. S. & Madison Ave.) — $40
212-689-2200

Gramercy — YAMA Restaurant

122 E. 17th St. (at Irving Pl.) — $20
212 475-0663

West Village

West Village — Cho Cho Sen*

16 W. 9th St. (bet. 5th & 6th Ave.) — $25
212-473-3333

West Village — Dojo Restaurant

Dojo Restaurant has re-opened near NYU. Fully open for breakfast, dinner as well as lunch over the weekends. We have daily made salads sandwiches and bento boxes to go. You can also enjoy a ramen shop and Izakaya at Dojo Restaurant.

14 West 4th St. (at Mercer St.) — $25
212-505-9943 www.dojonystaurant.com

West Village — EN Japanese Brasserie

435 Hudson St. (at Leroy St.) — $40
212-647-9196

West Village — Hokata Tonton*

51 Grove St. (bet. 7th Ave. & Bleecker St.) — $25
212-242-3655

Naruto Ramen
Upper West Side

2634 Broadway
(@ W100th st.)
NY, NY 10025
Tel. 212-222-0229

NARUTO RAMEN OPENING SOON!

West Village — GO! GO! CURRY!*

With the motto: "Everything for your genki vigor!" 5th 15th 2Fth are Go Go! Day. Order any kind of Curry and you can add one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery

231 Thompson St (bet. W 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village — Morumi $30
546 LaGuardia Pl (bet. Bleecker & 3rd St.)
212-979-7075

West Village — Mikado* $20
525 6th Ave. (bet. 13th & 14th St.)
212-255-9561

West Village — Miyabi $15
121 W 3rd St (bet. MacDougal St. & 6th Ave.)
212-228-1668

West Village — Miyagi $25
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-3830

West Village — Nogomi $35
179 Prince St. (bet. Thompson & Sullivan St.)
212-387-4230

West Village — Ramen Tokumi* $13
1 University Pl (bet. University Pl & Waverly Pl)
212-228-2752

West Village — Ramen-Ya West 3rd $15
133 W. 3rd St (bet. Macdougal & 6th Ave)
212-254-8828

West Village — Ramen-Ya West 4th $15
181 W. 4th St (bet. 6th & 7th Ave.)
212-989-5440

West Village — Rockmeisho* $35
11 Barrow St. (bet. 4th & Bleecker St.)
212-675-7775

West Village — Seikoi $50
24 Greenwich Ave (at 10th St.)
646-838-5539

West Village — Soto $50
357 6th Ave (bet. 4th St. & Washington Pl.)
212-414-3088

West Village — Soseen Restaurant* $20
28 E. 13th St (bet. University Pl & 5th Ave.)
212-627-7150

West Village — Sushi Mombo $18
255 Bleecker St (bet. Leroy & Cornelia St.)
212-675-5845

West Village — Sushi Yowa $30
25 W 8th St (bet. 6th & 5th Ave.)
212-253-9888

West Village — The Tokyo Tapas Cafe $12
7 Cornelia St (bet. Bleeker St. & 4th.)
212-242-6533

West Village — Tomoe Sushi $40
172 Thompson St (bet. Houston & Bleecker St.)
212-777-3346

West Village — Umemu Shoppu* $15
513 6th Ave (bet. 13th & 14th St.)
212-229-9581

West Village — Ushiwakamaru $80
136 W Houston St (bet. Sullivan & MacDougal St.)
212-228-4181

East Village

East Village — Ashiya $15
167 1st Ave. (bet. 10th & 11th St.)
212-598-3348

East Village — Beron Beron $30
164 1st Ave (at 10th St.)
212-477-1605

East Village — BOND ST $75
6 Bond St (bet. Lafayette & Broadway)
212-777-2500

East Village — Cha-An

Serving a wide variety of tea from China, Japan and India as well as organic sweets created by our pastry chef. The Daily Special Set for lunch or dinner pairs well with wine or sake. Traditional tea ceremony in Seika-de (tatami tea room) is available by reservation

230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-6030 www.chaanteahouse.com

East Village — Cho-Ko Restaurant $10
58 1st Ave. (bet. 3rd & 4th St.)
212-388-0885

East Village — Curry-Ya

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.

214 E 10th St (bet. 1st & 2nd Ave.) $20
646-602-8778 www.nycurry-ya.com

East Village — Dieci $40
229 E. 10th St (bet. 1st & 2nd Ave.)
212-997-9545

East Village — East Noodle $16
115 2nd Ave. (at 7th St.)
212-982-4285

East Village — Gye-Kaku* $40
34 Cooper Sq (bet. 4th St. and Astor Pl.)
212-475-2585

East Village — Hokato Hot Pot $30
58 St. Marks Pl (bet. 1st & 2nd Ave.)
212-533-7711

East Village — Hasoki* $40
210 E. 9th St (bet. 2nd & 3rd Ave.)
212-473-3327

East Village — Hi-Collar $20
214 E. 10th St. (bet. 1st & 2nd Ave.)
212-777-7018

East Village — IPPUDO NY $25
65 4th Ave (bet. 9th & 10th St.)
212-994-0983

East Village — IRON Sushi* $25
212 10th St. (bet. 1st & 2nd Ave.)
212-228-0102

East Village — Izakaya $40
329 East 6th St (bet. 1st & 2nd Ave.)
917-457-1284

East Village — Jack's Sliders & Sushi $15
171 3rd Ave. (bet. 16th & 17th St.)
212-466-2828

East Village — Japonica $40
100 University Pl (at 14th St.)
212-243-7752

East Village — JEWEL BAKO $45
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-979-1012

East Village — Kambi Ramen House* $15
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1388

East Village — Keeka* $25
25 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-254-6363

East Village — Kyo Ya $42
94 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

East Village — May's Place Sushi $15
121 2nd Ave. (bet. 7th & St. Marks Pl.)
212-533-8448

East Village — MINCA $10
536 E. 5th St. (bet. Ave. A & B)
212-505-6001

East Village — OH! Taisho* $20
8 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-673-1300

East Village — Ootoya Greenwich Village $20
41 E. 11th St. (at University Pl.)
212-473-4300

East Village — Otafuku x Medeter*

Otafuku x Medeter specializes in popular Japanese comfort food Takoyaki (octopus balls) and Okonomi yaki pancakes as well as Meritto (Tayaki) and Yaki soba. Our food will make you feel like you are in downtown Tokyo.

220 E. 9th St (bet. 2nd & 3rd Ave.) $7
646-838-3438

East Village — Ramen Misoya New York $10
129 2nd Ave (bet. 7th St. & St. Marks Pl.)
212-677-4825

East Village — Ramen Setogoya* $13
34A St. Marks Pl (bet. 2nd & 3rd Ave.)
212-387-7058

East Village **Rai Rai Kee***

Have you ever seen the movie Tampopo—a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Kee lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

216 E 10th St. (bet. 1st & 2nd Ave.) $15 L S
212-477-7090

East Village **Rice Burger Yonekichi**

Rice burgers have a meeting in the East Village. The "buns" are rice patties that are 100% additive-free and grilled to order with just a slight brush of soy sauce. Enjoy the simple taste of rice while savoring our umami-loaded fillings.

238A E 9th St. (bet. 2nd & 3rd Ave.) $14 D L
646-682-6785 www.yonekichinyc.com

East Village **Robataya NY**

231 E. 9th St. (bet. 2nd & Stuyvesant St.) $50 L
212-979-9774

East Village **Seke Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40 D
212-673-2733

East Village **Seke Bar Satsko**

202 E. 7th St. (bet. Ave. B & C) $25 D
212-614-0533

East Village **SAKI**

56 3rd Ave. (bet. 10th & 11th St.) $25 L
212-353-5098

East Village **Shabu-Tatsu***

216 E. 10th St. (bet. 1st & 2nd Ave.) $30 D
212-477-2572

East Village **Sobekoh***

300 E. 5th St. (bet. 1st & 2nd Ave.) $15 L D
212-254-2244

East Village **Souen East Village***

326 E. 6th St. (bet. 1st & 2nd Ave.) $15 L S
212-228-1155

East Village **Soshi Dojo**

110 1st Ave. (bet. 7th & 8th St.) $31 M Su
646-682-6306

East Village **Sobeya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dish and dessert. Daily special appetizers and sake selection available for dinner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 D L
212-533-0906 www.sobeya-nyc.com

East Village **Soshi Lounge***

58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20 D
212-533-7711

East Village **Takahachi East Village**

95 Ave. A (at 6th St.) $25
212-505-6524

East Village **TESHIGOTOYA**

432 E. 13th St. (bet. Ave. A & 1st Ave.) $40 D
212-777-3174

East Village **Udon West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L D

East Village **Umeaie**

Umenoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home-styled meals are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

81 E. 3rd St. (bet. 1st & 2nd Ave.) $20 D
646-654-1122 www.downtownumenoie.com

East Village **Village Yokocho**

8 Stuyvesant St. 2FL (bet. 9th St. & 3rd Ave.) $20 D
212-598-3041

East Village **Wasa**

108 E. 4th St. (bet. 1st & 2nd Ave.) $35 D
212-777-1978

East Village **Yakimiku West***

218 E. 9th St. (bet. 2nd & 3rd St.) $25 S
212-979-8288

East Village **Yakitori Taisho***

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 D
212-228-5086

East Village **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25 L D
212-420-5805

East Village **Yuba Restaurant**

105 E. 9th St. (bet. 3rd & 4th Ave.) $40 L D
212-777-8188

East Village **Zoe 6***

328 E. 6th St. (bet. 1st & 2nd Ave.) $15 L D
646-429-8471

East Village **Zoe 6***

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12 L
212-533-8855

Lower Manhattan

Lower Mnh **Ajisen Ramen***

14 Math St. (bet. Worth & Hayard St.) $16 L D
212-267-5490

Lower Mnh **Azasu**

48 Clinton St. (bet. Stanton & Rivington St.) $20 M D
212-777-7088

Lower Mnh **Bento Sushi***

32 Broadway (at Morris St.) $8 Sa Su
212-747-0994 L

Lower Mnh **Cube 63**

63 Clinton St. (bet. Rivington & Stanton St.) $21 Sa D
212-228-6751

Lower Mnh **Elevete Restaurant***

93 Bowery (at Hester St.) $25 L D
646-329-3416

Lower Mnh **Gen Ramen**

112 Eldridge St. (bet. Broome & Grand St.) $15 D
212-966-5996

Lower Mnh **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.

12 John St. (bet. Broadway & Nassau St.) $8 S L
212-406-5555 www.gogocurryusa-ny.com

Lower Mnh **ISE Downtown***

56 Pine St. (bet. Pearl & William St.) $38 Sa Su D L
212-785-1800

Lower Mnh **Japanese Curry Goemon**

26 Kenmare St. (bet. Elizabeth & Mott St.) $15 M L
212-226-1262

Lower Mnh **Kajoe**

21 South End Ave. (at W. Thames St.) $38 D L
212-786-9808

Lower Mnh **Mottsu**

285 Mott St. (bet. Prince & Houston St.) $25 Sa D L
212-343-8017

Lower Mnh **NY Sushi Ko**

51 Clinton St. (bet. Rivington & Delancey St.) $61 Sa D
917-734-5657

Lower Mnh **Quickly Shabu Shabu**

237B Grand St. (bet. Chrystie St. and Bowery) $13 L D
212-431-0858

Lower Mnh **Soy**

102 Suffolk St. (bet. Delancy & Rivington St.) $14 W Su D L
212-253-1158

Lower Mnh **Sushisia**

325 Broadway (bet. Worth & Duane St.) $26 F Sa D L
212-732-2500

Lower Mnh **Sushi Azabu**

428 Greenwich (bet. Laight & Vestry St.) $50 D
212-274-0428

Lower Mnh **SUteiShi**

24 Peck Slip (bet. Front & Water St.) $30 D L
212-766-2344

Lower Mnh **Yakitori Tora**

72 Kenmare St. (bet. Mulberry & Mott St.) $35 M D
212-966-1100

Lower Mnh **Yopporai**

151 Rivington St. (bet. Suffolk & Clinton St.) $40 Su D
212-777-7753

Tribeca

Tribeca **B Flat**

277 Church St. (bet. White & Franklin St.) $25 Su D
212-219-2970

Go! Go! CURRY!
8/5 (WED), 8/15 (SAT) and
8/25 (TUE) are
Go! Go! Day!
You can get a free topping coupon.
USA
Never go hungry.
Ordering is now easier, than ever with our FREE app!
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Seamless Grubhub
Delivery.com
Open 7 days
www.gogocurryusa-ny.com
Times Square Stadium 273 W. 38th St. (bet. 7th & 8th Ave.)
Chelsea Stadium 144 W. 19th St. (bet. 6th & 7th Ave.)
World Trade Center Stadium 12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium 231 Thompson St. (bet. W. 3rd & Bleecker St.)
Cambridge Stadium 561 Massachusetts Ave. Cambridge, MA 02139

Spicy $10
Kara-age Don
Eat in or take out
An amazing combination of spicy sauce on top of fried chicken and sweetness from the teriyaki sauce on rice makes this dish so addictive!
Authentic Japanese food at a reasonable price
ennju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel. 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-4pm

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212-791-3771

Tribeca **NINJA***
25 Hudson St. (bet Reade & Duane St.) $35
212 274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosenjin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-346-0964

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-925-0200

Tribeca **Tokeshachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1830

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
217 233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hirohisa**
73 Thompson St. (bet. Broome & Spring St.) $85
212-925-1513

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15
212-625-1303

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8323

Soho **Souen Soho***
210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***
61 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Am Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1600

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Catswell***
305 Bedford Avenue (bet. S 1st & S 2nd St) $25
718-388-8333

Brooklyn **Fushimi Japanese Cuisine**
9316 4th Ave (bet. 93rd & 94th St.) $40
718-833-7780

Brooklyn **Genso**
25 Nand St. (at Livingston St.) $11
718-403-0900

Brooklyn **Geido***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-638-8898

Brooklyn **Hibino Japanese Restaurant**
333 Henry St. (at Pacific St.) $35
718-392 5190

Brooklyn **Iron Chef House**
52 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-9517

Brooklyn **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mizu**
192 Bedford Ave. (bet. 6th St. & 7th St.) $20
718-782-6606

Brooklyn **Neruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Osaka**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshime Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25
718-783-1888

Brooklyn **OZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-3283

Brooklyn **Ramen Yebisu***

Ramen Yebisu brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with a chewy, thicker style noodle. Each bowl of the broth is reminiscent of Hokkaido and the traditional ingredients used in this part of Japan.

126 North 6th St. (at Berry St.) $15
718-782-1444

Brooklyn **Sakura 6**
637 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7988

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782-2087

Brooklyn **Samurai Pepe**

The signature dish at Samurai Pepe is their Pork Belly Ramen. Its white broth is extracted from pork belly and it is incredibly rich but the flavor won't linger on your palate. The selection of side dishes and sake are quite large, and they are also open for lunch.

32 Vanderbilt Ave. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **Sapporo Hera Japanese**
622 Manhattan Ave. (bet. Driggs & Nassau Ave.) $16
718-389-3721

Brooklyn **Sushi Katsuei**
210 7th Ave. (at 3rd St.) $35
718-788-5338

Brooklyn **Tenzun**
7116 18th Ave. (at 71st St.) $30
718-621-3236

Brooklyn **Zenkichi***
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60
718-388-8385

Brooklyn **ZuZu Ramen**
173 4th Ave. (at Degraw St.) $20
718-390-5858

Queens

Queens **Aji Japanese Cuisine**
35-05 Ditmars Blvd. Astoria, NY 11105 $20
718-777-5959

Queens **Ajisen Ramen***
39-10 138th St. 1st Fl. Flushing, NY 11354 $16
718-395-8118

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $18
718-337-3288

Queens **Bistro 33**
19-33 Ditmars Blvd. Astoria, NY 11105 $20
718-721-1833

Queens **gowasabi***
34-02 30th Ave. Astoria, NY 11103 $23
718-204-7354

Queens **Hokata**
37-02 Prince St. Flushing, NY 11354 $13
718-321-0250

Queens **Hibino Japanese Restaurant***
10-70 Jackson Ave. Long Island City, NY 11101 $35
718-392 5190

Queens **Hmomaru Ramen**
33-16 Ditmars Blvd. Astoria, NY 11105 $15
347 782 2643

Queens **KATSUNO***
109-01 Metropolitan Ave. Forest Hills, NY $35
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpk. Flushing, NY 11354 $25
718-380-7777

Queens **LINN Wofu Dining***
28-13 Broadway Astoria, NY 11106 $30
718-204-0080

Queens **Matsu Sushi*** $15
3411 30th Ave Astoria NY 11103
718-726-7025

Queens **Narita** $20
107-08 70th Rd Forest Hills NY 11375
718-263-2366

Queens **Oishi Sushi** $20
37-04 Ditmars Blvd Astoria NY 11105
718-626-0586

Queens **Pink Non*** $30
36-06 30th Ave Astoria NY 11103
718-545-2356

Queens **Ramen Okidoki*** $15
34-05 30th Ave Astoria NY 11103
718-906-1577

Queens **Shiro of Japan Atlas Pk** $20
80-40 Cooper Ave Glendale NY 11385
718-326-8704

Queens **Suki Thai Shabu*** $20
80-15 Woodside Ave Queens NY 11377
718-205-1875

Queens **SUSHI ISLAND*** $20
87-18 Queens Blvd Elmhurst, NY 11373
718-803-3033

Queens **Sushi Yasu*** $30
70-11 Austin St Forest Hills NY 11375
718-575-5188

Queens **Takesushi*** $25
43-46 42nd St Sunnyside NY 11104
718-723-8253

Queens **Tendo Sushi*** $12
66-20 Fresh Pond Rd. Ridgewood NY 11385
718-381-0808

Queens **Udon West** $10
13780 Northern Blvd Flushing NY 11354
718-359-2324

Queens **Watawa Sushi*** $28
33-10 Ditmars Blvd Astoria NY 11105
718-545-8536

* Chopsticks NY available to pick up

Long Island

Long Island **Benihana** $30
2105 Northern Blvd Manhasset NY 11030
516-627-9400

Long Island **Benihana** $30
920 Merchant's Concourse Westbury NY
516-222-8081

Long Island **Inatome Japanese Steak House*** $28
6 5th St. Valley Stream NY 11581
516-872-0419

Long Island **Isono** $25
214 Jericho Tpk Floral Park NY 11001
516-437-4552

Long Island **Kohan Restaurant*** $30
2016 Merrick Rd Merrick NY 11566
516-223-5200

Long Island **Kotsu** $26
540 Westbury Ave Carle Place NY 11514
516-333-3434

Long Island **KuraBara*** $30
479 New York Ave Huntington NY 11743
631-673-0080

Long Island **Kuroluna*** $20
77 Commack Rd Commack, NY 11725
631-499-1075

Long Island **Muman Restaurant *** $32
1300 Franklin Ave Garden City NY 11530
516-747-3388

Long Island **Nagashima** $25
12 A 1 Jericho Tpk. Jericho NY 11753
516-338-0022

Long Island **Restaurant Yamaguchi*** $25

Since 1988, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.
49 Main St, Port Washington NY 11050 $25
516-883-3500

Long Island **Rock-n-Sake Port WA** $30
90 Main St. Port Washington NY 11050
516-883-7253

Long Island **Sapporo** $18
3266 Merrick Rd Wantagh NY 11793
516-785-3053

Long Island **Sen Restaurant*** $45
23 Main St Sag Harbor NY 11963
631-725-1774

Long Island **Shiro of Japan*** $20
401 Old Country Rd. Carle Place NY 11514
516-997-4770

Long Island **SUSHI ICHI** $25
700 N Country Rd Setauket NY 11733
631-689-3111

Long Island **TAIKO Restaurant** $20
15 S Village Ave Rockville Ctr. NY 11570
516-678-5143

Long Island **Taka Sushi*** $20
621 Corman Ave. Westbury NY 11590
516-876-0033

Long Island **Torigo *** $20
136 Jericho Tpk. Floral Park NY 11001
516-352-1116

Long Island **Yuki's Palette Too*** $25
151 Merrick Ave Merrick, NY 11566
516-867-8738

The Bronx

The Bronx **OHANA** $35
600 City Island Ave Bronx, NY 10464
718-885-0700

Westchester

Westchester **Asian Temptation*** $25
23 Mamaroneck Ave White Plains NY 10601
914-328-5151

Westchester **Euro Asian Bistro** $25
30 Westchester Ave Port Chester NY 10573
914-937-9690

Westchester **Gyu-Kaku*** $40
169 Main St. White Plains NY 10601
914-358-5208

Westchester **Haiku** $25
149 Mamaroneck Ave White Plains 10601
914-644-8487

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Westchester	**Ichiro**	80 Mamaroneck Ave White Plains NY 10601 914-437-[illegible]	$25
Westchester	**Keito***	28 Palmer Ave Bronxville NY 10708 914-337-1236	$25
Westchester	**Karuta**	77 Quaker Ridge Rd New Rochelle NY 10804 914-636-6[illegible]	$15
Westchester	**Momiji***	261 Halstead Ave Harrison NY 10528 914-835-1076	$25
Westchester	**Nanase**	922 Mamaroneck Ave White Plains, NY 10605 914-285-5351	$50
Westchester	**Nishi**	473 Ashford Ave Ardsley NY 10502 914-693-2500	$25
Westchester	**Nada***	200 Hamilton Ave White Plains NY 10601 914-948-0880	$25
Westchester	**Sakanaya Sushi**	14 North Central Ave Hartsdale NY 10530 914-946-9065	$16
Westchester	**Sazon Restaurant***	725 Saw Mill River Rd Ardsley NY 10502 914-674-6015	$23
Westchester	**Tanto**	435 White Plains Rd. Scarsdale, NY 10583 914 725-8100	$10
Westchester	**Tsuru**	253 N. Central Ave Hartsdale NY 10530 914[illegible]761-0057	$25

Upstate

Upstate	**Kiko House**	11-21 E. Washington Ave Pearl River NY 845-735-8885	$25
Upstate	**Matsu Hana**	328 Route 59 Central Nyack, NY 10960 845-727-3939	$20
Upstate	**MT. FUJI Steak House**	296 Old Route #17 Hillburn NY 10931 845-357-4270	$45
Upstate	**Sato**	730 Elmwood Ave Buffalo, NY 14222 716-931-9146	$20

New Jersey

New Jersey	**Ajihai Princeton**	11 Chambers St. Princeton NJ 08542 609-252-1158	$20
New Jersey	**Akai Sushi Lounge**	11 N. Dean St. Englewood NJ 07631 201-541-0086	$18
New Jersey	**Aoyama**	1362 Washington Valley Rd. Martinsville NJ 732-271-[illegible]558	$18
New Jersey	**Asahi Japanese***	1475 Bergen Blvd Fort Lee, NJ 07024 201-944-5113	$17
New Jersey	**Daimatsu***	890 Mountain Ave Mountainside NJ 07092 908-233-[illegible]	$25
New Jersey	**East Japanese**	1405 Teaneck Rd Teaneck, NJ 07666 201-837-1200	$20
New Jersey	**Hachi Sushi***	98 Linwood Plz Fort Lee NJ 07024 201-585-8858	$15
New Jersey	**Higo Batten Raman***	2024 Center Ave #J & K Fort Lee NJ 07024 201-461 5485	$15
New Jersey	**Honshu Lounge***	31 Montgomery St. 2 Fl. Jersey City, NJ 07302 201-324-27[illegible]	$25
New Jersey	**Ichi Umi Restaurant**	352 Menlo Park Dr Edison NJ 08837 732-309-2370	$30
New Jersey	**ICHIBAN**	77F Bloomfield Ave. W Caldwell NJ 07006 973-808-[illegible]178	$22
New Jersey	**Josho Restaurant ***	120 Cedar Grove Ln Somerset, NJ 08873 732-463-3969	$25
New Jersey	**Kaname***	783 Palisade Ave Cliffside Park NJ 07010 201-886-0010	$25
New Jersey	**KIKU**	365 Rt. 17 S. Paramus NJ 07652 201-265-7200	$40
New Jersey	**Kamegashi***	103 Montgomery St. Jersey City, NJ 07302 201-433-4567	$25
New Jersey	**Komegashi too***	38 Town Sq. Pl. Jersey City NJ 07310 201-533-88[illegible]	$30
New Jersey	**Kyushu Sushi***	208 Paterson Ave. Wallington NJ 07057 973-773-7100	$25
New Jersey	**Masa Sushi & Grill***	81 W Allendale Ave Allendale, NJ 07401 201-934-6618	$30
New Jersey	**Monster Sushi***	385 Springfield Ave Summit, NJ 07901 908-598-1100	$25
New Jersey	**Princeton Toma Sushi**	236 Nassau St. Princeton NJ 08542 609-924-8478	$15
New Jersey	**Raku Izakaya**	203 Main St. Fort Lee, NJ 07024 201 585-0707	$25
New Jersey	**Sakura-bana***	43 Franklin Ave. Ridgewood NJ 07450 201 447-4525	$25
New Jersey	**Santohka (Mitsuwa)**	595 River Rd. Edgewater NJ 07020 201-941-1004	$10
New Jersey	**Sanuki Sanda (Mitsuwa)**	595 River Rd. Edgewater NJ 07020 201 941-3113	$10
New Jersey	**Sugi**	2117 Rt 4 E Fort Lee NJ 07024 201 [illegible]3100	$22
New Jersey	**Sushi Tango***	516 Jersey Ave. Jersey City NJ 07302 201 332-4300	$13

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"Hane-tsuki Gyoza"
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(Sat) (Mon)
Special Price
$6 /glass
Location: Samurai Mama
205 Grand Street, Brooklyn, NY 11211
TEL 718-599-6161 Open 7 days
The pairing recommendation for August offered by Samurai Mama, the Japanese tavern is well known for its "NO MSG" policy in Williamsburg, Brooklyn, is their "Hane-tsuki Gyoza" with a sweet potato shochu "Kozuru Kuro". When you order these two together during the month of August, a glass of "Kozuru Kuro" will be offered for $6.
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New Jersey **TATSUMI***
1034 River Rd Edgewater NJ 07020 $25
201-963-0202

New Jersey **Teak On The Hudson** $30
16 Hudson Pl Hoboken NJ 07030
201-653-8588

New Jersey **Teado Sushi*** $12
10 Schuyler Ave Kearny NJ 07032
201-991-5595

New Jersey **Toya Restaurant** $20
436 Anderson Ave Cliffside Park, NJ 07010
201-917-6532

New Jersey **Umeya** $25
156 Piermont Rd Cresskill NJ 07626
201-816-0511

New Jersey **Yakitori 39** $35
252-254 Degraw Ave Teaneck NJ 07666
201-832-0700

New Jersey **Yamagata Restaurant*** $25
1936 Palisades Ave. Fort Lee, NJ 07024
201-585-0465

Connecticut

Connecticut **Abis**
381 Greenwich Ave Greenwich, CT 06830 $30
203-552-8100

Connecticut **Kazu**
64 N Main St Norwalk CT 06854 $25
203-956-7492

CAFE

Upper West **Beard Papa's Upper W.** Cream Puffs
2167 Broadway (bet. 77th & 78th St.)
212-799-3770

Upper East **Choax Factory** Cream Puffs
1685 1st Ave. (bet. 87th & 88th St.)
212-203-2023

Midtown West **Cafe Zoiya Midtown W.** Bakery
1073 6th Ave (bet. 40th & 41st St.)
212-764-6765

Midtown East **BeatOn Cafe** Bakery
156 E. 45th St (bet. 3rd & Lexington Ave.)
212-922-4787

Midtown East **Cafe Zarya Midtown E** Bakery
19 E 41 St (bet. Madison & 5th Ave.)
212-779-0900

Midtown East **Choax Factory** Cream Puffs
955 1st Ave. (bet. 48th & 49th St.)
212-223-0790

Midtown East **IPPOOO TEA** Japanese tea
125 E. 39th St. (bet. Lex & Park Ave.)
212-370-0606

Midtown East **Miaamoto Kitchoan** Confectionery
509 Madison Ave (bet. 52nd & 53rd St.)
212-486-3747

Chelsea **Flavaboom** Dessert Bar
600 6th Ave (bet. 17th & 18th St.)
212-414-0010

East Village **Cafe Zarya East Village** Bakery
66 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212-253-8700

East Village **Chikalicinus** Dessert Bar
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0928

East Village **PANYA** Bakery
8 Stuyvesant St (bet. 9th St. & 3rd Ave.)
212 777-1030

Lower Mhn **Yaya Tea Garden** Rice Balls
51 Chrystie St. (bet. Hester & Canal St.)
212-226-6803

Brooklyn **Sweet Oyaasty** Ice cream
6410 8th Ave (bet. 64th & 65th St.)
718-765-1868

New Jersey **Minamoto Kitchoan** Confectionery
595 River Rd Edgewater, NJ 07020
201-313-9335

New Jersey **Parisienne** Bakery
250 Main St Fort Lee, NJ 07024
201-592-9977

New York **BentOn Cafe** Cafe
123 William St.(bet Fulton & John St.)
212-608-6850

KARAOKE

Upper East **Iggy's** $1 /song
1452 2nd Ave (bet. 75th & 76th St.)
212 327 3043

Midtown West **Yaki 55*** $8/h /person
253 W. 55th St (bet. Broadway & 8th Ave.)
212 765-1210

Midtown East **Box Saack Riki*** $8/h /person
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.)
212-986-5612

Midtown East **Japas 38** $8/h /person
9 E. 38th St. (bet. Madison & 5th Ave.)
212-679-4040

Midtown East **Karaoke Oaet 48*** $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.)
212-753-0030

Koreatown **5 Bar Karaoke** $30 /room
36 W. 32nd St. 5F (bet. 5th Ave. & Broadway)
212-594-6644

Koreatown **Chorus Karaoke** $2/song $40/room
25 W. 32nd St. 3FL (bet. 5th Ave. & Broadway)
212-967-0244

Koreatown **Gagopa Karaoke** $30- /room
28 W. 32nd St. (bet. 5th Ave. & Broadway)
212 357-5353

Koreatown **Grammy Karaoke** $40 /room
23 W. 32nd St. (bet. 5th Ave. & Broadway)
212-629-7171

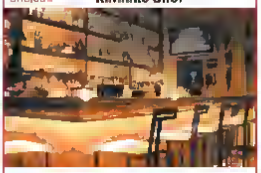
Koreatown **Karaoke Oaet 35*** $4/h /person
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.)
646-473-0828

Koreatown **Maru Karaoke Loenge** $40/h /room
11 W 32nd St. (bet. W 32nd & 33rd St.)
212-273-3413

Koreatown **MK** $40/h /room
11 W. 32nd St. 5 Fl (bet. 5th Ave. & B way)
212-564-3436

Koreatown **Radio Star Karaoke** $40 /room
3 W. 35th St. (bet. 5th & 6th Ave.)
212-564-2520

Chelsea **Karaoke One7**



They offer the city's largest song select on in 19 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. Drinks and room charges are half price during Happy Hour (2pm-4pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.

29 W 17th St (bet. 5th & 6th Ave.) $2/song
212-675-8527 www.karaoke17.com

Gramercy **Japas 27** $10 /person
366 3rd Ave (bet. 26th & 27th St.)
212-685-2329

Gramercy **Mosic Story** $40 /room
34 32nd St 4FR (bet. Park Ave. S. & Madison Ave.)
212 594-4244

West Village **Appia Restaurant** $10/cover /room
17 Waverly Pl (bet. Greene & Mercer St.)
212-473-8881

West Village **NEMO** $8/h /person
54 E. 13th St. (bet. B way & University Pl.)
212 477-1177

East Village **Karaoke Cave** $35- /room
3 E. 13th St. (bet. University Pl. & 5th Ave.)
646-250-5670

East Village **Planet Rose** $2/song
219 Ave. A (bet. 13th & 14th St.)
212-353-9500

East Village **Second on Second** $30/h /room
27 2nd Ave (bet. 1st & 2nd St.)
212-473-2922

* Chopsticks NY available to pick up

East Village — **Sing Sing (Ave A)***

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for co-Labor has Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave A (bet. 4th & 5th St.) 212-674-0700 www.karaokesingsing.com	$4-8/h per person

East Village — **Sing Sing (St. Marks)***

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com

5 St. Marks Pl. 2FL (bet. 2nd & 3rd Ave.) 212-387-7900 www.karaokesingsing.com	$4-8/h per person

East Village — **U2 Karaoke Lounge**

6 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-228-6250	$8/h

Lower Mhn — **Asia Roma**

40 Mulberry St. (bet. Worth & Bayard St.) 212-385-1133	No charge

Lower Mhn — **Bmy Karaoke Bar**

8 Thompson St. 2 Fl. (bet. 8th Ave. & Canal St.) 212-334-5490	$30/h /box

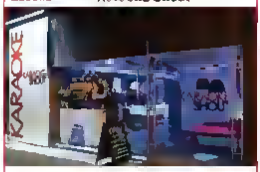
Lower Mhn — **Mott Karaoke Lounge**

43 Mott St. (bet. Worth & Bayard St.) 212-693-0004	n. n $30 /room

Brooklyn — **100 Fun**

1032 60th St. (bet. 9th Ave. & Fu-Ham-Ton Pkwy.) 718-435-8383	$40/h /room

Queens — **Karaoke Shout**



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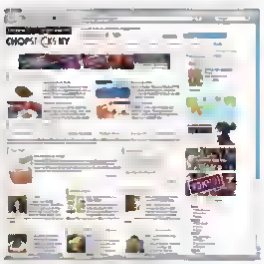

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81 Avenue A. (bet. 5th & 6th St.) 212-674-0700
Hours: Mon-Thu 6pm-4am, Fri, Sat & Sun 4pm-6am

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Chopsticks NY's Test Kitchen –Vol. 13–

In this section, chefs of various backgrounds test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. Each month a chef tries one featured seasoning or ingredient. This month co-owner and chef of Noreetuh shares Hawaiian octopus salad, incorporating "Tobiko" Mayonnaise

Octopus Poke with Tobiko Mayonnaise

By Chef Chung Chow of Noreetuh

"Tobiko (flying fish roe) known as 'red caviar' is a very versatile ingredient if you know how to use it. It can go with dishes such as sushi, pasta and a lot more. Tasty and crunchy, it can add an interesting texture and a splash of color."

— Chef Chung Chow

[For Tobiko Mayonnaise]

[Ingredients]

- ½ cup mayonnaise
- 2 tbsp tobiko

[Directions]

1. Combine tobiko and mayonnaise in a bowl and mix well

[For Octopus]

[Ingredients]

- 1 small Spanish octopus
- 3 cloves of garlic, crushed
- 5 slices of ginger

[Directions]

1. Place Spanish octopus in a small pot and fill with enough water to cover
2. Add garlic and ginger and simmer for approximately 5 hours or until it becomes tender
3. Allow the octopus to cool in the pot to room temperature.
4. Once cooled, drain the octopus. Slice 1 lb of the octopus into ¼ inch pieces and reserve the remainder for another use
5. Refrigerate until ready to use

[For Potatoes]

[Ingredients]

- ½ lb fingerling potatoes
- 2 tbsp kosher salt
- 2 cups water

[Directions]

1. Cook potatoes whole in boiling water with kosher salt until they are soft.
2. Drain well and set aside to cool
3. Cut them into ½ inch slices

[To Assemble]

Toss cooked octopus, potatoes, drained pickled red onions, drained and chopped kimchi (2 tbsp) with tobiko mayonnaise in a bowl. Garnish with chopped scallions (1tbsp), mustard greens and coarse sea salt

Chung Chow

Born in Hong Kong and raised in Hawaii, Chef Chung Chow creates a modern Hawaiian cuisine prepared with American and French techniques. After graduating from California School of Culinary Arts, he worked at the highly acclaimed restaurant Bouchon in Napa Valley, then fulfilled the role of sous chef at Per Se and Lincoln Ristorante in New York City. Teaming up with Per Se alums, Jin Ahn and Gerald San Jose, Chef Chow opened the modern Hawaiian restaurant Noreetuh in the East Village this April.

Noreetuh

Noreetuh is a casual Hawaiian-inspired restaurant which opened this April. The menu has strong ties to Japanese, Korean and Filipino cuisines and has influences of Chef Chung Chow's upbringing in Hawaii and Japan. Saimin, a Hawaiian style ramen, is served exclusively late night on Fridays and Saturdays.

128 1st Ave., (bet. 7th St. & St. Marks Pl.)
New York, NY 10009
TEL. 646-892-9050 | www.noreetuh.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

© Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

GROCERY

M2M Broadway & 114th
2595 Broadway (bet. 114th & 115th St.) Japanese
212-280-4600

Dainobu Midtown West*
36 W 56th St. (bet. 5th & 6th Ave.) Japanese
212-707-0525

Dainoba Midtown East*
124 E. 47th St. (bet. 3rd & Lexington Ave.) Japanese
212-755-7380

Katagiri & Co., Inc*
224 E. 59th St. (bet. 2nd & 3rd Ave.) Japanese
212-755-3566

NIIGATA*
12 East 40th St. (bet. 5th & Madison Ave.) Japanese
212-213-4008

Sunrise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.) Japanese
646-380-9280

TOMIYA*
239 E. 53rd St. (bet. 2nd & 3rd Ave.) Japanese
212-510-7311

H Mart Han Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway) Korean
212-695-3283

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) Korean
212-244-8115

Dainobu Greenwich Village*
488 6th Ave. (bet. 12th & 13th St.) Japanese
212-645-0237

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) Other
212-250-2333

M2M E. Village*
56 3rd Ave. (bet. 10th & 11th St.) Japanese
212-353-2886

Sunrise Mart Astor Pl*
4 Stuyvesant St. 2 FL (bet. 9th St. & 3rd Ave.) Japanese
212-505-3040

Ni Japanese Delicacies
120 Essex St. (bet. Rivington & Delancey St.) Japanese
646-676-4324

Rosetta Wines*
40 Exchange Pl. (bet. William & Broad St.) Other
212-361-0030

Tokyo Mart*
51 Mulberry St. (bet. Bayard & Canal St.) Japanese
212-962-9622

Pearl River Mart*
477 Broadway 2 Fl. (bet. Grand & Broome St.) Chinese
212-431-0002

Sunrise Mart SoHo*
494 Broome St. (bet. Wooster St. & W. Broadway) Japanese
212-219-0033

Midoriya*
157 N 9th St. (bet. Bedford & Driggs Ave.) Japanese
718-599-4090

Family Market*
28-16 Broadway Astoria, NY 11106 Japanese
718-956-7926

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 Korean
718-461-1911

H Mart Northern 156
156-40 Northern Blvd Flushing, NY 11354 Korean
718-886-0005

H Mart Northern Blvd.
141-40 Northern Blvd Flushing, NY 11354 Korean
718-358-0700

H Mart Union
21-02 Union St. Flushing, NY 11354 Korean
718-445-5696

H Mart Williston Park*
400 Hillside Ave. Williston Park, NY 11596 Korean
516-739-0270

H Mart Woodside
59-18 Woodside Ave. Flushing, NY 11377 Korean
718-446-0756

Sakura-ya*
73-05 Austin St. Forest Hills, NY 11375 Japanese
718-268-7220

Taiyo foods*
45-08 44th St. Sunnyside, NY 11104 Japanese
718-392-2233

H & Y Marketplace
478 Plainview Rd. Hicksville, NY 11801 Korean
516-935-4041

H Mart Great Neck*
405 Great Neck Rd. Great Neck, NY 11021 Korean
516-482-3113

Nara Japanese Foods*
183A Main St. Port Washington, NY 11050 Japanese
516-883-1886

Shin Nippon Do*
63 Mineola Ave. Roslyn Heights, NY 11577 Japanese
516-625-1814

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 Japanese
914-683-6735

Fuji Mart Scarsdale*
916 White Plains Rd. Scarsdale, NY 10583 Japanese
914-472-1461

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 Korean
914-468-8956

Kam Sen Foods*
22 Barker Ave. White Plains, NY 10601 Korean
914-428-4500

NIJIYA Market*
141 N. Central Ave. Hartsdale, NY 10530 Japanese
914-948-2171

Dishimbo*
283 Halstead Ave. Harrison, NY 10528 Japanese
914-835-4390

Asian Market*
91 Colvin Ave. Albany, NY 12203 Chinese
518-459-0189

Faaling fina*
3716 Park Ave. Wheehawken, NJ 07086 Japanese
201-713-9999

H & Y Marketplace
1 Remsen Pl. Ridgefield, NJ 07657 Korean
201-943-7400

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 Korean
201-384-8288

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill, NJ 08003 Korean
856-489-4611

H Mart Englewood
26 Lafayette Ave. Englewood, NJ 07631 Korean
201-871-8822

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643 Korean
201-814-0400

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 Korean
201-943-9600

Han Nam Chain*
1475 Bergen Blvd. Fort Lee, NJ 07024 Korean
201-224-0038

J MART
44 Chestnut St. Ridgewood, NJ 07450 Japanese
201-857-5738

Mitsuwa Marketplace*
595 River Rd. Edgewater, NJ 07020 Japanese
201-941-9113

Ridgewood Fishanes
30 Prospect St. Ridgewood, NJ 07450 Japanese
201-670-0692

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich, CT 06870 Japanese
203-698-2107

Mitlloa Asian Market
16 Orange St. New Haven, CT 06510 Other
203-782-1234

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Japan Premium Beef

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KATAGIRI —JAPANESE GROCERY— 224 E. 59th Street (Bet. 2nd & 3rd Aves.) 212-755-3566 www.katagiri.com Open 7 days 10am-8pm

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167 N9th Street Brooklyn NY 11211 Tel. 718 599 4690

Maido*
30 N Narberth Ave Narberth PA 19072
610-747-0567 — Japanese

Tokyo Japanese Store
5855 Ellsworth Ave Pittsburgh PA 15232
412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway [bet. 93rd & 94th St.]
212-932-0990 — Sake/Shochu

Nancy Wine's
313 Columbus Ave [bet. 74th & 75th St.]
212-877-4040 — Sake/Shochu

Garnet Wine & Liquors*
929 Lexington Ave [at 68th St.]
212-772-3211 — Sake/Shochu

Mister Wright*
1563 3rd Ave [bet. 85th & 86th St.]
212-722-4564 — Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave [at 54th St.]
212-421-5078 — Sake/Shochu

Beakman Liquors
500 Lexington Ave [bet. 47th & 48th St.]
212-756-5857 — Sake

Landmark Wine*
167 W. 23rd St. [bet. 6th & 7th Ave.]
212-242-2323 — Sake/Shochu

MJK Liquor
151 3rd Ave [bet. 15th & 16th St.]
212-475-9166 — Sake/Shochu

Union Square Wine & Spirits*
140 4th Ave [at 13th St.]
212-475-1100 — Sake/Shochu

LE DU WINES
600 Washington St [at Leroy St.]
212-924-2900 — Sake

Astor Wines & Spirits
399 Lafayette St [at 4th St.]
212-674-7500 — Sake/Shochu

SAKAYA*
324 E. 9th St. [bet. 1st & 2nd Ave.]
212-505-7253 — Sake/Shochu

St. Marks Wine and Liquor*
16 St. Marks Place [bet. 2nd & 3rd Ave.]
212-529-5463 — Sake/Shochu

Warehouse Wines
735 Broadway [bet. Waverly St. & Astor Pl.]
212-982-7770 — Sake/Shochu

East Village Wine
183 Stanton St. [bet. Attorney & Clinton St.]
212-358-7700 — Sake

New York Wine Exchange
6 Broadway [bet. Battery Pl. & Morris St.]
212-422-0222 — Sake/Shochu

Rosetta Wines*
40 Exchange Pl. [bet William & Broad St.]
212-361-0090 — Sake

September Wines & Spirits
100 Stanton St. [at Ludlow St.]
212-388-0770 — Sake

Granyette Wine*
151 Grand St. [bet. Crosby & Lafayette St.]
212-925-1236 — Sake/Shochu

Smith and Vine
208 Smith St. [bet. Sackett & Degraw St.]
718-243-2064 — Sake

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401
201-327-2965 — Sake/Shochu

Delite Sapar Market
420 Washington St. Hoboken NJ 07030
201-420-7600 — Sake/Shochu

Quick Stop Wine & Liquor
83 Godwin Ave Ridgewood NJ 07450
201-447-5015 — Sake

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd
55-30 46th St. Maspeth NY 11378
718-729-8868 — Food

Dalei Trading Co., Inc.*
14-50 120th St. College Point, NY 11356
718-539-8100 — Food/Sake

Paleewong Trading
62-06 34th Ave Woodside NY 11377
718-507-8620 — Sake

JFC International Inc.*
56 Wildcat Way Linden NJ 07036
908-925-4400 — Food/Sake

Nishimoto Trading Co., Ltd.*
602 Washington Ave Carlstadt NJ 07072
201-804-1600 — Food/Sake

NY Mutual Trading Co., Ltd.*
25 Knickerbocker Rd Moonachie NJ 07074
201-933-9565 — Food/Sake

Wine of Japan Import, Inc
235 West Parkway Pompton Plains NJ 07444
973-835-8565 — Sake

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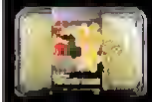

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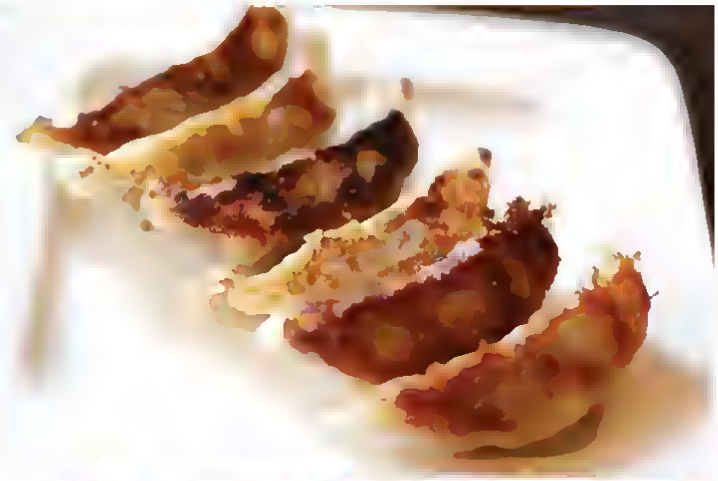
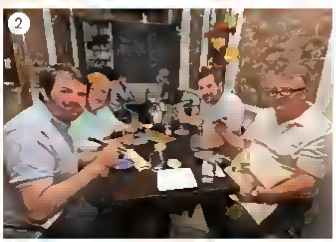
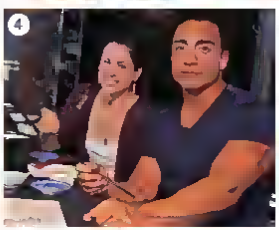
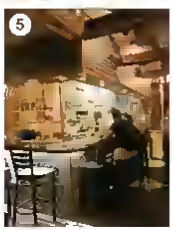
Yaki-Gyoza Excites Foodies









1 I make dumplings at home often but I steam them I would definitely fry the yaki gyoza technique said Chris (left) Added their friend Wolfgang (right) "The ingredients are obviously high quality the skin is very fresh and everything tastes handmade" 2 This family of four thoroughly enjoyed their yaki-gyoza Ian (top right) observed "I like steamed dumplings but steaming can make dumplings soggy These weren't soggy at all" His Mom Shelle (top left) added They had a lovely contrast of textures" 3 Solo diner Peter said Normally when I eat dumplings they're steamed but I'm always up for anything new and these yaki-gyoza are lovely!" 4 I don't usually order dumplings" confessed Sarah pictured with her boyfriend Stephen but these I definitely would consider ordering again" 5 Teshigotoya presents Japanese food with a uniquely contemporary twist "We're inspired by Italian food and Spanish tapas" explains Yuta the manager "But this is not fusion cuisine – it's international"

GYOZA IINKAI TEL: 503-505-5783

Every culture has its own take on the dumpling, from the Chinese shaomai to the Jewish kreplach. "Potstickers," as they are ironically called, are actually steamed or deep-fried in the U.S. But Japanese chefs are renowned for gyoza, a crescent-shaped dumpling prepared with a technique that combines the best of both steaming and pan-frying – at the same time. This is yaki-gyoza (pan fried gyoza). (The prefix, yaki, describes pan-frying, as in yaki-soba, where cooked noodles are sauteed with vegetables and other ingredients.) The result is a memorable mouthful of umami. When eating out, diners can't resist indulging in several orders of yaki-gyoza, for it's impossible to eat just one!

We surveyed diners at Teshigotoya (432 E. 13th St., NYC) in the East Village, which kindly hosted a dumpling tasting, and more than one pronounced the yaki-gyoza "lovely." The restaurant's adventurous diners were quite excited to partake of traditional Japanese yaki-gyoza – and pleased with how they tasted. "The textural difference is great," observed Stephen, an East Village resident and fan of international cuisine. "And so is the balance between salty and savory." Seated at a nearby table was George, a traveler from Manchester. "I like the soy-vinegar dipping sauce," he said. "It's very nice and tasty."

Yaki-gyoza is always a special treat when dining out. And no wonder: making a mouthwatering platter of delicious yaki-gyozas is a skill that all Japanese chefs have perfected, so they practice it with ease, to the delight of their customers. Preparation is simpler than it seems. yaki-gyozas are arranged in a frying pan in neat rows, then fried on one side, when they start to brown, a small amount of water is added to the pan to create a steam effect that locks in flavor. Only one side is browned, the other side stays white. And there's no need to turn the yaki-gyozas over, with this technique, both sides cook thoroughly because steam heat is very high.

This preparation style endows yaki-gyozas with two contrasting textures: crispy and soft, as the side that touches the pan is browned to a crisp, while the top side of the yaki-gyoza is steamed until it's melt-in-your-mouth tender. With each bite, diners enjoy a delicious double mouth feel – crispy and chewy-soft – that adds excitement to the enjoyment of yaki-gyozas, making a special treat even more special! Try yaki-gyoza next time you spend a night on the town.

Report courtesy of *Teshigotoya*
432 E. 13th St., New York, NY 10003
TEL: 212-777-3174

LIFESTYLE

BEAUTY INTERVIEW — JUNYA of *T-Gardens*

TRAVEL — Okinawa

FOCUS — Craft: Kintsugi

LEARNING — Japanese Crossword

BOOK REVIEW — Recommendations for the 70th Anniversary of WWII

Digital Perms at Home Away from Home

JUNYA, stylist/colorist of T-Gardens

Tell us about your salon and its services.

We provide customers with the whole hair experience from cut to color, and lately we have been focusing on digital perms. In fact, we now guarantee that these perms will last for two months, and offer the customer the chance to have them redone if they don't.

What do you pay particular attention to when you work?

My personal motto is to treat customers as if they were part of my family and to make them feel comfortable so that the salon is like their home. My clients range in age from their 20s to 70s, so this sometimes requires special skills in creating a style to fit each customer.

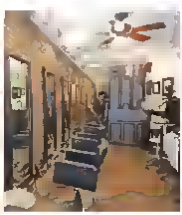
What are some upcoming hair trends?

Summer calls for cool hair colors such as ash and matte brown. You can add a light, sun-kissed color as a highlight from the middle of one's hair to the tips, which brightens your overall look and creates movement. For hairstyles, digital perms are the way to go. They create long-lasting, soft curls that swing in the summer breeze. Even bobs can be digitally permed for this summer style.

What is your personal health or beauty regimen?

I am devoted to scalp massages, and give them to customers as well as myself. Three minutes is enough to get the blood flowing and keep your hair healthy. You should begin the massage while your hair is still soapy, as it makes it easier to get rid of the impurities in your pores. Scalp massages are especially effective in the hot weather, as they prevent hair from smelling.

Stylist/colorist JUNYA is an expert in all things chemical — from coloring to straightening to digital perms. T-Gardens promises customers its digital perms will last two months, or a guaranteed re-do.



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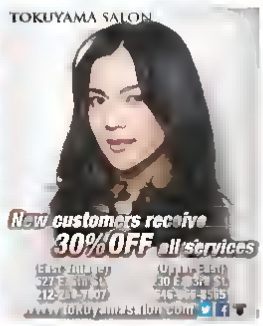

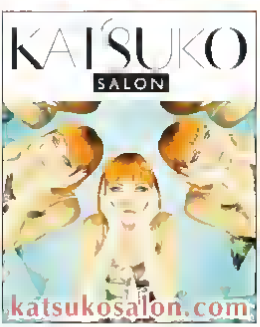

Beauty Guide

Indicated prices are [illegible] prices for nail salons and recommended treatment prices for spas.

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III — $40-
2801 Broadway (at 108th St.)
212-663-0460

Upper West — K's Soloe — $77
162 W 104th St. (bet. Amsterdam & Columbus Ave.)
212-932-4531

Upper East — Giovanni-Sacchi — $50-
1364 Lexington Ave (bet. 90th & 91st St.)
212-360-5557

Upper East — Michi* — $50-
208 E 60th St. (bet. 2nd & 3rd Ave.)
212-752-8228

Upper East — Tokuyama Salon*

With experience in the magazines fashion shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.

230 E 53rd St. (bet. 2nd & 3rd Ave.) — $60
646-666-8565 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon* — $90-
171 E 82nd St. (bet. Lexington & 3rd Ave.)
212-722-8828

Midtown West — Midoma Salon-Gallery — $100-
545 8th Ave. (bet. 37th & 38th St.)
917-432-2687

Midtown West — Mitzu Hair & Make-up — $135-
57 W 57th St. #1204 (at 6th Ave.)
212-575-5300

Midtown East — Belea New York — $50-
238 E 53rd St. (bet. 2nd & 3rd Ave.)
646-707-0050

Midtown East — Eiji Salon — $125-
501 Madison Ave. 5 Fl (bet. 57th & 58th St.)
212-839-3454

Midtown East — Hair Mates Midtown* — $55-
114 E 40th St. (bet. Lexington & Park Ave.)
212-949-2930

Midtown East — Hazuki Hair — $38-
328 E 53rd St. (bet. 1st & 2nd Ave.)
212-755-2823

Midtown East — Hiseko Salon* — $80-
233 E 50th St. (bet. 2nd & 3rd Ave.)
212-764-7040

Midtown East — Mingle Salon New York — $80-
141 E 55th St. (bet. Lexington & 3rd. Ave.)
212-750-2357

Midtown East — Momotaro* — $70-
22 E 49th St. 2 Fl (bet. Madison & 5th Ave.)
212-759-9352

Midtown East — Salon Ishi — $87-
70 E 56th St. (bet. Park & Madison Ave.)
212-980-4744

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan, the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm Combination. Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively.

805 3rd Ave 2 Fl (bet. 49th & 50th St.) — $50-
212-644-8058 www.rhplus.com

Midtown East — Salon Kioya — $65-
6 E. 41st St. 2 Fl (bet 5th & Madison Ave.)
212-576-1117

Midtown East — Salon Wave — $50-
1029 2nd Ave (at 54th St.)
212-355-7339

Midtown East — T-Gardens New York — $70-
328 E. 59th St. (bet. 1st & 2nd Aves.)
212-355-0105

Midtown East — VARTALI SALON — $35-
48 East 57th St. (bet. Park & Madison Ave.)
212-935-4940

Midtown East — YUKIE Hair & Nail Salon — $40-
40 E. 58th St. (bet Park & Madison Ave.) 2Fl
212-702-9660

Chelsea — Cowlicks Japan*

Cowlicks

Cowlicks offers a full range of services including styling, color, conditioning treatments, perms, Japanese hair straightening and Shiatsu (Stress relief massage) to pamper you and set your hectic day with relaxing bodywork done in a mellow environment.

137 W 19th St (bet. 6th & 7th Ave.) — $57
212.367.2123 cowlicksjapan.com

Chelsea — Curvy Lashes & Hair — $45
123 5th Ave. 2nd FL (bet. 19th & 20th St.)
347-623-2893

Chelsea — Hair Mates Union Square — $50
23 E. 17th St. (bet. Broadway & 5th Ave.)
646-862-4750

Chelsea — Hiseko Salon* — $55
163 7th Ave. (bet. 20th & 21st St.)
212-989-2233

Chelsea — Hoshi Coupe I — $50
255 W. 19th St. (bet. 7th & 8th Ave.)
212-255-0770

Chelsea — KIWA Salon* — $55
234 W. 27th St. (bet. 7th & 8th Ave.)
212-620-3646

Chelsea — Reiko's Hair & Makeup — $50
256 W. 15th St. (bet. 7th & 8th Ave.)
646-221-8317

Chelsea — Tomoko Shima Hair Salon* — $85
235 W. 14th St. (bet. 7th & 8th Ave.)
646-438-8277

Gramercy — Hayato Beside Salon & Academy — $35
125 E. 23rd St. (bet. Park & Lexington) 3Fl
646-682-9524

Gramercy — Hayato New York* — $70
125 E. 23rd St. 2 Fl (bet. Lexington & Park Ave.)
212-473-7373

Gramercy — Kee Shigematsu — $60
123 5th Ave. 2FL (bet. 19th & 20th St.)
646-234-1134

Gramercy — Shuji 5th Ave Salon — $40
123 5th Ave. 2Fl (bet. 19th & 20th St.)
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Gramercy **Warren-Tricomi**
125 5th Ave (bet 19th & 20th St.)
212-252-9899 $110-

West Village **Hair Moda**
478 6th Ave (bet 11th & 12th St.)
646-391-1124 $50-

West Village **SEI-TOMOKO W4**
142 W 4th St. (Washington Sq. Pk. & 6th Ave.) $40-
212-477-5475

West Village **YUI SALON**
323 W 11th St. (bet. Greenwich & Washington) $70-
212-647 9303

East Village **009**
318 E 9th St. (bet. 1st & 2nd Ave.)
212-677 2320 $80-

East Village **Olala***
148 Ave. A (bet. 9th & 10th St.)
212-777 5252 $50-

East Village **Hair Date**
329 Bowery (bet. 2nd & 3rd St.)
212-228-4311 $50-

East Village **Hair Mates Downtown***
13 3rd Ave. (bet. 7th & St. Marks Pl.)
212 777-4612 $45-

East Village **Hoshi Coapa II**
214 E. 9th St. (bet. 2nd & 3 d Ave.)
212-505-0363 $45-

East Village **i Salon***
77 E. 10th St. (bet. 3rd & 4th Ave.)
212-505-0537 $45-

East Village **K2 Salon***
219 E. 10th St. (bet. 1st & 2nd Ave.)
212-780-5198 $65-

East Village **Kiyora Salon***
15 E. 12th St. 2 Fl. (5th Ave. & University Pl.)
212-414-4488 $60-

East Village **Patricia Field***
306 Bowery (bet. Huston & Bleecker St.)
212-966-4060 $60-

East Village **Pirka Salon***
233 E. 4th St. (bet. Ave. A & B)
212-673-6208 $60-

East Village **O Hair***
18 Bleecker St. (bet. Bowery & Lafayette St.)
212-614-4729 $80-

East Village **REBIRTH***

The new Japanese beauty salon in the East Village employs veteran Japanese stylists whose work has been featured in fash on shows and magaz nes. Experience f ne treatments and grac ous customer serv ce this Japanese way.

304 E. 8th St. (bet. Ave. B & C)
212-677 1742 www.reb rthny.com $60-

East Village **Radga Salon**
263 E. 10th St. (bet. Ave. A & 1st Ave.)
212 777 3343 $45-

East Village **SALON VIJIN***

Salon V j n has reopened in the Lnwe East S de w th a new passion to evolve to the latest ha rstyles and des gn trends, providing even more soph st cated serv ces and technology.

22 East 1st St. (bet. Bowery & 2nd Ave.)
212-094-0664 www.salony j n.com $60-

East Village **SEI-TOMOKO 02**
125 E 4th St. (bet. 1st & 2nd Ave.)
212-473-3320 $40-

East Village **SEI-TOMOKO E13**
240 E. 13th St. (bet. 2nd & 3rd Ave.)
212-533-6613 $40-

East Village **Shizen**
627 E. 6th St. (bet. Ave. B & C)
212 777 2128 $85-

East Village **Takamichi Hair***
293 Bowery St. (bet. Honston & Stanton St.) $120-
212-420-7979

East Village **Tokuyama Salon**
627 E. 6th St. (bet. Ave. B & C)
212 260-7807 $80-

East Village **Trois Paigaes***
150 2nd Ave (bet. 9th & 10th St.)
212-388-9942 $55-

East Village **Ueno Salon***
408 E. 9th St. (bet. Ave. A & 1st Ave.)
212-505-7773 $65-

East Village **Yo-C Salon***

The ow er stylist Yosh utilizes funky & edgy styles of Tokyo elegance of Par s and eggan ss veness of NY styles and h ghlights individual customer's Le s [illegible] of Japanese Straight perm and cu s $300 & up. Student d scount available.

225 E 5th St. (bet. 2nd & 3rd Ave.)
212-529-0355 www.yo-csalon.com $75-

Lower Mhn **Cocoro Salon**
122 Ludlow St. (bet. Riv ngton & Delancey St.) $75-
212-228-8288

Lower Mhn **Kanaka Salon**
31 Clinton St. (bet. Riv ngston & Delancey St.) $40-
212/260-3811

Tribeca **Lotus Salon North Moore**
34 North Moore St. (bet. Varick & Hudson St.) $90-
212-219-3538

Tribeca **Salon Masa**
156 Sullivan St. (bet. Prince & Houston St.) $75-
646-484-5033

Soho **Lotus Salon Prince St.**
7 Prince St. (bet. Bowery & Elizabeth St.) $80-
212 219-3253

Brooklyn **Cocoro Salon***
129 N 6th St. (bet. 5th & 7th St.) $80-
718-782-1188

Brooklyn **Commune at Krasi***
185 Roebling St. (bet. Grand & 51st St.) $50-
718-384-7412

Long Island **LI Wava**

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19 Haven Ave., 2Fl. Port Washington, NY 11050 $40-
516-883-3046 www.lwavesalon.com

Westchester **Akane Salon**
7 E. Hartsdale Ave. Hartsdale, NY 10530 $55-
914-946-0218

Westchester **Hair Studio NAKA***
267 Halstead Ave. Harrison, NY 10528 $85-
914-835-0048

Westchester **Hiro's Hair Salon***
240 Railroad Ave. Greenw ch, CT 06830 $35-
203-794-1820

Westchester **Momotaro***
2 Spencer Pl. 2 Fl. Scarsdale, NY 10583 $90-
914-472-5857

Westchester **Salon Susea**
19 E. Hartsdale Ave. Hartsdale, NY 10530 $40-
914-946-7475

New Jersey **Akane Salon***
2024 Center Ave. Fort Lee, NJ 07024 $40-
201 461 3644

New Jersey **Katsako Salon***
2039 Lemoine Ave. Bsmt. Fort Lee, NJ 07024 $90-
201 585-9689

New Jersey **Michi Beauty Salon**
535 River rd. Edgewater, NJ 07020 $50-
201 941 1885

New Jersey **Salon Oasis***
170 Main St., Fort Lee, NJ 07024 $50-
201 242 0654

New Jersey **Salon XO**
101 Newark/Pompton Turnpike, Little Falls, NJ 07042 $35-
973-249-9288

New Jersey **Tosh Hair Saprema***
1550 Lemoine Ave. Fort Lee, NJ 07024 $45-
201 461 3837

SPA

Upper West **Salon da Tokyo***
200 W. 57th St. #1308 (bet 7th Ave. & Broadway) $70
212 757-2187

Midtown West **Nihon Ooy Spa**
15 W 44th St 10 Fl. (bet. 5th & 6th Ave.) $40
212 575-7652

Midtown West **Purest Laser**
25 W. 39th St. 9th Fl. (bet. 5th & 6th St.) 30 shots
212 302 0038 $45

Midtown West **SHIZUKA New York**
7 W. 51st St. 8 Fl. (bet. 5th & 6th Ave.) $65
212 644-7400

Midtown East **Hana Oay Spa***
209 E 60th St. (bet. 2nd & 3rd Ave.) $100-
212-752 9229

Midtown East **Herbal Fairy Wellness Spa**
333 E. 49th St. (bet. 1st & 2nd Ave.) $90
212 268-3688 /90m n

Midtown East **MOONFLOWER SPA***
3 E 41st St. 3 Fl. (bet. Madison & 5th Ave.) $75
212-683-6725

Midtown East **Spa Marlier**
1014 2nd Ave. (bet. 53rd & 54th St.) $40
646-781-3758

Koreatown **Aura Wellness Spa**
40 W. 33rd St. (bet. 6th Ave. & Broadway) $130-
212 695-0559

Koreatown **YAK SON HOUSE***
35 W. 32nd St. 601 (bet. Broadway & 5th Ave.) $150-
212 564-7474

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Chelsea — Fabylous Living
145 W 28th St 6 Fl (bet. 6th & 7th Ave.) — $100
212-279-0556

Chelsea — Mist Beauty
145 W 28th St 5 Fl (bet. 6th & 7th Ave.) — $45-
212-643-3447

Chelsea — New York Electrolysis
10 E 23rd St suite 220 (bet. 5th and Park Ave.) — $50-
212-673-4358

Chelsea — Supple Spa
55 W 13th St 2 Fl (bet. 5th & 6th Ave.) — $85-
212-629-5948

Gramercy — RougeGE NYC
201 E 23rd St (bet. 2nd & 3rd Ave.) — $25-
646-707-3504

East Village — TAMAGO Skincare
236 E 13th St (bet. 2nd & 3rd Ave.) — $40-
212-505-1566

Lower Mhn — Corina Beauty Center
121 Baxter St (bet. Canal & Hester St.) — $35-
212-941-7118

Lower Mhn — Facial Spa
170-172 Canal St (bet. Mott & Elizabeth St.) — $38-
212-625-5114

Lower Mhn — KSS BEAUTY SPA

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187 Centre St (bet. Canal & Hester St.) — $30-
212 386-8531 www.kssbeautyspa.com

Lower Mhn — Lucky Island
166 Mott St. (Broome & Grand St.)
212-226-6328

Lower Mhn — Spring Thyme Wellness Spa
40 Exchange Pl #612 (W Wmn & Broad St.) — $40-
212 385-4973

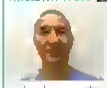
Queens — Spa Castle
131 10 11th Ave College Point, NY 11356 — $35-
718-939-6300

New Jersey — Hiro's Day Spa
45 Franklin Ave Ridgewood NJ 07450 — $70-
201-445-1911

New Jersey — King SPA Fitness
321 Commercial Ave Palisades Park, NJ 07650 — $45-
201-947-1965

Midtown West — Your True Self
501 Seventeenth Row (at Amsterdam Ave.) — $75
212-677-4251 — /50min

Midtown West — Endo Seitai Shiatsu



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241 W 30th St. 2 Fl (Buzz 102 (7th & 8th Ave.)) — $90
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Midtown West — Osaka Health Spa 46
37 W 46th St 3 Fl (bet. 5th & 6th Ave.) — $120
212 575-1303 — /60min

Midtown West — Salon de Tokyo*
200 W 57th St. #1308 (at 7th Ave.) — $70
212 757-2187 — /60min

Midtown East — Do-in Center

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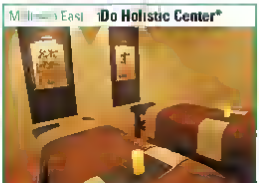
141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) — Seitai
212-637-3114 www.doinseitai.com

Midtown East — ease NY LLC
16 E. 41st St. #2 (bet. Madison & 5th Ave.) — $85
212-661-6151 — /50min

Midtown East — iDo Holistic Center*



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22 E. 49th St (Madison & 5th Ave.) — $50-
212-593-5300 www.idocenter.com

Midtown East — Herbal Fairy Wellness Spa
333 E 49th St. Lobby D (bet 1st & 2nd Ave.) — $80
212-256-3688 — /90min

Midtown East — Kankado Inc
211 E 53rd St (bet. 2nd & 3rd Ave.) — $80
212-380-0085 — /90min

East Village — Kaisy
229 E 9th St. 2 Fl (bet. 2nd & 3rd Ave.) — $45
212-253-5171 — /90min

Lower Mhn — Health Trail CO
23 Pell St 2 Fl (bet. Mott & Doyers St.) — $48
212-608-2212 — /90min

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St., 2 Fl (bet. Bowery & Crosby St.) — $55
212-625-8068 — /70min

New Jersey — Endo Seitai Shiatsu NJ
29 Kingsland St. 2 Fl Nutley, NJ 07110 — $80
973-951-2535 — /50min

ACUPUNCTURE

Midtown West — Nihon Medical Healthcare (Manhattan 44)
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) — $60
212 575-3910 — & up

Midtown West — Yamaguchi Acupuncture*

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161 W 54th St #21 (bet. 5th & 7th Ave.) — Acupuncture
212 245-7580 www.yamaguchi acupuncture.com

Midtown East — Acumed Center*
150 E 58th St #1C (bet. 3rd & Lexington Ave.) — $90
212-838-3877 — /90min

Soho — Mushin Acupuncture*
59 Greene St 2fl (bet. Broome & Grand St.) — $75
347-425-7242 — & up

DOCTOR

Upper East — Charles K. Loving*
17 E 94th St (bet. 5th & Madison Ave.) — Cosmetic Surgery
212-861-7373

Upper East — Mika Hayashi, DPM, PC*
350 Lexington Ave. #501 (at 40th St.) — Foot&Ankle Surgery
212-682 0043

Midtown West — Anshia Medical Health Care
30 W 44th St #503 (bet. 5th & 6th Ave.) — General Clinic
212 730-8010

Midtown West — Implantworks Dentistry

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630 5th Ave #1862 (bet. 50th & 51st St.) — Dentist
646-504-4377 www.implantworks.com

Midtown West — Nihon Medical Healthcare (Manhattan 44)
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515 Madison Ave #1228 (at 53rd St.) — Dentist
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117 E 37th St #1A (bet. Lex & Park Ave.) — Psychologist
212-286-2627

Midtown East — iDo Holistic Center*
22 E 49th St 3rd Fl (bet Madison & 5th Ave.) — Herbal Medicine
212-938-2800

Midtown East — Midtown Dental Group
156 E. 55th St. #3CT (bet. Lex. & 3rd Ave.) — Dentist
212 755-5995

Midtown East — Mordedge Medical
150 E. 58th St. 19Fl (at Lexington Ave.) — Clinic
212-583-2830

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl (bet. Park & Madison Ave.) — General Clinic
212 889-2115

Midtown East — Nihon Medical Healthcare (Manhattan 55)
305 East 56th St. Suite #102 (bet. 1st & 2nd Ave.) — General Clinic
212-532-9810

Chelsea — Haruna Miyamoto SW
364 W. 18th St. #3C (bet. 8th & 9th Ave.) — Social Worker
347-403-3508

Gramercy — Astor Smile Dental
191 3rd Ave (at 17th St.) — Dentist
212-254-0900

Gramercy — Heritage Wellness
110 E. 23rd St (bet. Park & Lexington)
888-982-8328 — Medicine

Queens — Herbal Healing Traditions*
30-18 30th Dr 2nd Fl Astoria, NY 11102 — Chinese Medicine
888-982-8328

New Jersey — Edgewater Family Care Center
725 River Rd. #202 Edgewater NJ 07020 — General Clinic
201 943-4040

New Jersey — Japanese Women's Center
370 Palisade Ave. 3 Fl Teaneck NJ 07666 — OBGYN
201 747 2284

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 — OBGYN Gastro
201 944-1006

CHIROPRACTIC

Upper East — Cucci Chiropractic*
131 E 61st St (bet. Park & Lexington) — $100-
212-980-8332 — /visit

Midtown East — Harada Chiropractic
15 E 40th St #901 (bet. Madison & 5th Ave.) — $80
212 980-6031 — /visit

OTHER

Upper West — Gaia Holistic Health*
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Explore the Kitchen of Okinawa: Makishi Public Market

Crystal clear blue ocean, exotic tropical flowers, welcoming atmosphere. Japan's southernmost prefecture, Okinawa is such an extraordinary place that the beauty is beyond description. Their unique food culture is one of the reasons. Okinawan cuisine differs significantly from most Japanese due to the island's complex history and subtropical climate and its effects on agriculture. The capital city, Naha's "Makishi Public Market" is a place where you can get a glimpse of the days when Okinawa was known as the Ryukyu Kingdom, which flourished by trading with various countries in Asia.

Located just off Naha City's main street of Kokusai Dori, the energy-filled market has a long history of supporting local Okinawan households since the time of the black market after World War II. It officially became a property of the city in the 1950's and expanded its size year by year. Today, there are approximately 130 individual vendors selling local fish, meat, vegetables and fruit, and the market still plays an important role supporting local people's livings. Therefore, to stroll the bustling maze of tiny stalls in the two stories indoor market is the best way for visitors to learn about local food culture. Certainly, it is introduced by many domestic and international travel guide books, TV programs and magazines so that it has become one of the must-go spots for visitors from all over the world.

Let's start with browsing and shopping. On the ground floor, you can buy all kinds of Okinawan fresh products from seaweed to meat, but half of the floor is dedicated to pork. As you may know, Okinawans love pork so much that they eat every part of the pig except its squeal. In the market, pig's feet and face skin are on display, and innard is piled up on a huge plate. On the rest of the floor, varieties of tropical fish, shellfish, lobster, seaweed and even sea snake are sold. If you don't know how to cook or how to eat them, please do not hesitate to ask the cheerful and friendly shopkeepers, usually middle-aged women or grandmothers. By talking to them, you might discover new facts about ingredients and might get some discounts!

After exploring the first floor, it's time to fill up your empty stomach. You can have those meat and seafood purchased on the first floor cooked per your request at the eateries located on the second floor. For example, if you have purchased "Mibai", a grouper, try butter sauteed or nitsuke (simmered with soy sauce). Or if you like meat, don't miss "Rafute" a tenderly braised pork belly and "Mimiga" thinly shredded pig's ear salad. Don't forget to try local Orion beer and Awamori, the area's indigenous liquor, along with delicious food.

To learn about Okinawan food culture, the Makishi Public Market, located just 20 minutes drive from Naha Airport, is the right place to go. You can try all different kinds of local foods, from delicious pork belly dish to exotic sea snake soup.

© Kimasa Yuasa, JNTO

"Chura umi" in Okinawan dialect means beautiful and clear ocean. If you visit Okinawa, you will certainly be captivated by its natural beauty.

Most of the seafood can be bought and taken home or sent upstairs to be cooked at one of the market's eateries.

MUST-TRY OKINAWAN SOUL FOODS

Why are Okinawans reputed to have long healthy lives? To find out its secrets, you've got to know their eating habits. There are varieties of unique dishes, but here are the very bases that you must try when you are in Okinawa.

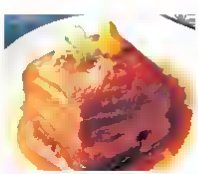
Goya Champuru

"Goya", literally meaning bitter melon in English, contains a lot of Vitamin C, Calcium, fiber and other nutrition. This green and nubby summer vegetable is known as the "taste of Okinawa". The most common way to eat it is a Champuru, stir fry with egg, tofu and sliced pork.

Okinawa Soba

Called "suba" in the local dialect, Okinawa soba is made from wheat flour instead of "sobako," or buckwheat like regular Japanese soba. Broth is made by simmered bonito, pork and seaweed. Red ginger, stewed pork belly, diced green onion and fish cake top the dish. A bowl of soba to an Okinawan is a hamburger to an American.

Rafute



Pork has been a major part of Okinawans' diet for many years. There are many ways of cooking it but "Rafute", a slow cooked pork belly with soy sauce and brown sugar, is the most famous one. With layers of meat and fat, it is amazingly soft and tender. Great match with Awamori.

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E-mail: newyork@amnet-usa.com

Sake Glossary

daiginjo: One of the factors that determine the flavor of sake is the degree of rice which is polished off. The sake classified in the daiginjo category has less than 50% of the original rice grain remaining. The "percent of remaining grain size" or "seimaibuai" as this is called, is an important indication of how a sake will taste. So if you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number the smaller the grain. In general, the sakes in this category are more fragrant, elegant, and better consumed chilled.

ginjo: The same formula applies for the ginjo category. This is the sake whose percent of remaining grain size is less than 60%, which means more than 40% of the rice grain is milled away.

junmai: Literally meaning "pure rice", junmai sake refers to sake brewed only from rice, water, and rice koji, and had no extra alcohol added during the brewing process. This type of sake tends to keep the rich rice flavor.

junmai daiginjo: It is defined as 'sake brewed only from rice, water and rice koji and using rice milled more than 50%.' Brewing junmai daiginjo is more difficult and requires a higher level of technique.

junmai ginjo: If a sake is labeled junmai ginjo, it is made from only rice, water and rice koji. The rice is milled for more than 40%.

nigori: Is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice is still fermenting in the sake even after bottled, some nigoris are sparkling. Just be careful when you open it.

muroke: The term means 'unfiltered' but in this case it specifically means "not fine filtered with charcoal". It retains the freshly squeezed sake taste. Skipping either the pasteurizing or filtering process, or both, allows the rice's richness to remain in the aroma, flavor and sometimes color of the sake.

KINTSUGI: THE ART OF REPAIR, ACCESSIBLE TO ALL

If you are like most Americans, you might be unfamiliar with kintsugi, a traditional Japanese method of repairing ceramics using lacquer (sap from lacquer trees) dusted with gold. When I went to Japan, I was accustomed to Western-style repairs that seek to conceal any breakage, so I was surprised to see pottery in museums that had obvious, golden seams. My initial shock, however, soon turned to admiration as a Japanese friend explained to me that the repairs turned the ceramic piece into something new. It's quite liberating to see that old things need not be cosmetically perfect but can show signs of age and repair that this is part of their beauty.

Kintsugi always seemed to me a most rarefied art form, so I was delighted to learn that we New Yorkers are not only in close proximity to a third-generation lacquer master, Mr. Gen Saratani, but that he is teaching beginner and advanced kintsugi classes here! I observed a beginner's class on a recent afternoon and learned a bit about both the process and Mr. Saratani's motivation for offering classes.

Growing up around lacquer artists, he was surprised to learn that most people in Japan hold lacquer at a distance, thinking it's "too expensive or complicated." His goal is to make it "natural for all people" to work with lacquer, teaching them techniques to repair their own broken ceramics. Although, initially many of Mr. Saratani's students were Japanese or studied tea ceremony, kintsugi is a practical and elegant art form for everyone. I'm sure many readers will identify with the sad feeling of chipping a favorite piece of pottery. With kintsugi, there is hope! And since the lacquer and gold are natural, the resulting mended piece is food-safe.

The first step of kintsugi is putting the broken pieces back together using lacquer as glue. (Since lacquer is related to poison ivy, students use great care and wear gloves when applying it.) Then, any cracks or chips are filled with lacquer putty (a mixture of lacquer and whetstone powder). Mr. Saratani uses a piece of charcoal or a synthetic whetstone to smooth down the putty and then applies another layer of lacquer and sands that again. The next coat of lacquer is red, which gives the subsequent dusting of gold a warm glow. The result is an object transformed with new beauty and usefulness.

—Reported by *Kate T. Williamson*

Kintsugi class info
www.urushi.info
www.facebook.com/kintsugi.class

Mr. Saratani explains the various steps in kintsugi. He recently taught a class on kintsugi to conservators at the Metropolitan Museum of Art.

Since reattaching broken pieces with lacquer can be complicated, Mr. Saratani teaches this step in the advanced class.

Students use synthetic whetstone for sanding down the lacquer because it is easier to work with than the traditional charcoal, which is harder and can scratch ceramics.

Many different colors can be added to lacquer. There are also multiple grades of gold (fine to coarse), and silver is available as well. In the class, students use the finest grade of gold.

The gold of kintsugi complements every thing—both Eastern and Western styles of ceramics, both contemporary and antique.

School Guide

The following is a list of schools where you can learn Japanese culture.

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LANGUAGE

Midtown West — The Nippon Club/Japan Foundation NY

JF-Japanese Language Courses focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info

145 W 57th St. (bet. 6th & 7th Ave.) 212-581-2223 www.nipponclub.org/culture — Japanese

Midtown East — Amity Language Institute*

124 E. 40th St. #203 (at Lexington Ave.) 212/697 8374 — Japanese

Midtown East — Fnoeds Academy*

343 Lexington Ave. 5 Fl. (bet. 39th & 40th St.) 212 935-1535 — Japanese

Midtown East — Hills Learning

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.

380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.) 212 551 7303 www.hillslearning.com — Japanese

Midtown East — ibec language institute, inc.*

369 Lexington Ave. #300 (bet. 40th & 41st St.) 212-867 2000 — Japanese

Midtown East — Japan Society

333 E. 47th St. (bet. 1st & 2nd Ave.) 212-715-1258 — Japanese

Midtown East — Language House

211 E. 43rd St. #1101 (bet. 2nd & 3rd Ave.) 212/949-5455 — Japanese

Midtown East — PC Tech*

317 Madison Ave. #900 (at 42nd St.) 212/808-4754 — Japanese

Chelsea — ABC Language Exchange*

146 W. 29th St. #6E (bet. 6th & 7th Ave.) 212/563-7580 — Japanese

Chelsea — Tanri*

43A W. 13th St. (bet. 5th & 6th Ave.) 212/645-2808 — Japanese

West Village — NYU-SCPS

7 E 12th St. (bet. University Pl. & 5th Ave.) 212/998-7150 — Japanese

Long Island — Long Islnnd Jnpnnese

21 Beacon Hill Rd. Port Washington, NY 11050 516-883-5745 — Japanese

Long Island — Long Island Japanese Culture Center*

2 Heaven Ave., Ste. 236 & Studio LL-1 Port Washing 516-551-4907 — Japanese

Westchester — WCC/Continuing Edu*

75 Grasslands Road Valhalla, NY 10595 914-606-6930 — Japanese

New Jersey — Iroha Nihongo*

8 West Bayview Ave. Englewood Cliffs, NJ 201/947-4932 — Japanese

Purchase — Keio Academy of New York

Each summer, Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the US. Come join and experience their unique bilingual-bicultural learning environment!

3 College Rd. Purchase, NY 10577 914-701-3454 www.keio.edu — Japanese

New Jersey — Japanese-American Society of New Jersey*

The Japanese language program is taught by highly trained instructors who qualified through their special certification program. Group or individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024 201-461-5133 www.jasofnj.com — Japanese

New Jersey — R/Liego Learning Center*

2480 Lemoine Ave. #104 & 105 Fort Lee, NJ 201-947-4707 — Japanese

TRADITIONAL

Upper West — Sorkou Shodo

315 W. 81th St. (at West End Ave.) 212 247 2589 — Calligraphy

Midtown West — N.Y. Togei Kyoshitsu*

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional art-since aesthetics and functionality of togei. 2.5 hour trial class is $45. Unlimited studio use for open studio members.

5 W. 30th St. 3 Fl. (bet. B'way & 5th Ave.) 212-268 1711 www.nytogei.com — Pottery

Midtown West — NIHONWASOU USA

1410 Broadway #2618 (bet. 38th & 39th St.) 212/925-0500 — Kimono

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223 — Sado

Midtown East — Lotus Books and Gifts

151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.) 212-744-5123 — Ikebana

MARTIAL ARTS

Upper West — Kokushi Budo Institute*

332 Rivers de Dr. (bet. 105th & 106th St.) 646-828-7954 — Judo

Upper West — Shinrinryu Matsubayashi*

131 W 72nd St. #3R (bet. Columbus & Amsterdam Ave.) 212/875-8828 — Karate

Upper West — Shotokan Karate-Do NY

248 W 60th St. (bet. Amsterdam & 10th Ave.) 212-799-5500 — Karate

Upper West — UWS Kenshikai Karate*

208 Columbus Ave. (bet. 105th & 106th St.) 212-222-1172 — Karate

Upper East — Aikido Shoho Oojo

350 E. 82nd St. (at 1st Ave.) 646-509-9212 — Aikido

Upper East — NEMMAA Kaizan Kamte

1796 3rd Ave. (at 96th St.) 212-426-5678 — Karate

Upper East — WTKO Honbu Oojo

206 E. 83rd St. (bet. 2nd & 3rd Ave.) 212/207-1907 — Karate

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939 8th Ave #307 (bet. 55th & 58th St.) **Karate**
917-400-9183

Midtown West **Shinkyokushinkai NY**
520 8th Ave 16th Fl (bet. 36th & 37th St.) **Karate**
646-235-0293

Midtown West **World Oyama Karate**
35 W 31st St 8 Fl (bet. 5th Ave. & Broadway) **Karate**
212-629-7709

Midtown East **Kanshukukan Karate**
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.) **Karate**
212-756-9600

Midtown East **KYOKUSHIN KARATE***
265 Madison Ave. 5 Fl. (at 39th St.) **Karate**
212-947-3334

Chelsea **Bond Street Dojo**
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.) **Aikido**
212-477-0899

Chelsea **Eizanryu Jujitsu Biwako**
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.) **Jiu Jitsu**
212-260-0927

Chelsea **N.Y Shorin Ryu Karate**
37 W. 26th St. 9 Fl. (bet. 5th Ave. & Broadway) **Karate**
212-430-3600

Chelsea **New York Aikikai***
142 W. 16th St. 2 Fl. (bet. 6th & 7th Ave.) **Aikido**
212 242-6246

Chelsea **Tiger Schulmann's**
33 W. 13th St. (bet. 5th & 6th Ave.) **Mix**
800-983-9087

Chelsea **U.S. Budo Kai-Kan***
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.) **Mix**
212-807 7336

Chelsea **World Seido Karate***
61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.) **Karate**
212-924-0611

Gramercy **World Kanrinkai Karate**
4 W. 18th St. 3 Fl. (bet. 5th & 6th Ave.) **Karate**
212-477 7228

East Village **Karate Honbu Dojo**
58 E. 11th St. 5 Fl. (bet. Broadway & Univ. Pl.) **Karate**
212-505-3656

East Village **New York Jin Jitsu***
95R Broadway 3rd Fl. (at Bond St.) **Jiu Jitsu**
212 343-9310

East Village **Shonnji Kempo Downtown**
94 E. 4th St. 3rd Fl. (bet. 2nd Ave. & Bowery) **Karate**
347-277-4361

Tribeca **Kan Zen Institute**
54 Thomas St. (bet. Church St. & W. B'way) **Kendo**
212-406-8104

Tribeca **Oishi Judo Club***
547 Greenwich St. (bet. Vandam & Charlton St.) **Judo**
212-966-8950

Long Island **Katayanagi Shotokan Karate**

Chief Instructor Michael Katayanagi 6th Dan has been teaching Shotokan Karate since 1982. We are the Long Island branch of the Intl. Shotokan Karate Federation led by Master Teruyuki Okazaki 10th Dan. We teach traditional Japanese Shotokan Karate.

939 Port Washington Blvd. 2nd Fl. Port Washington, NY 11050 **Karate**
516-330-2369 www.pwshotokan.com

Staten Island **Judo & Jujitsu Dojo**
3802 Amboy Rd. Staten Island, NY 10308 **Judo**
718-618-0150

New Jersey **Kokushikai Judo ***
24-20 Fair Lawn Ave. Fair Lawn, NJ 07410 **Judo**
201-797-8964

New Jersey **KYOKUSHIN KARATE NJ Branch**
360 Old River Rd. 2 Fl. Edgewater, NJ 07020 **Karate**
212-947 3334

New Jersey **Yoshitsune Jujutsu Kai**
434 Broadway Bayonne, NJ 07002 **Jiu Jitsu**
201-725-3013

OTHER

Upper West **Columbia Univ**
2960 Broadway (at 116th St.) **Music**
212-854-7403

Upper East **National Academy**
1083 5th Ave (at 89 St.) **Other School**
212-369-4880

Upper East **Saori Weaving Arts**
227 E. 87th St. (bet. 2nd & 3rd Ave.) **Other School**
212 722-2696

Midtown West **DanceCatNY**
www.dancecatny.com **Dance**

Midtown West **Harlyama Ballet**
50-60 W. 39th St. 3rd Fl (bet. 5th & 6th Ave.) **Dance**
347-451-1801

Midtown West **Mud, Sweat & Tears**
654 10th Ave. (at 46th St.) **Pottery**
212 974-9121

Midtown West **The Nippon Club**
145 W. 57th St. (bet. 5th & 7th Ave.) **Dance**
212-581 2223

Midtown West **The School for Strings**
419 W. 58th St. (bet. 9th & 10th Ave.) **Music**
212 315-0815

Midtown West **Toho Shoji N.Y.***
330 5th Ave. (bet. 29th & 30th St.) **Jewelry Making**
212-689-7465

Midtown East **SOBA Making**

Soba Making Lesson Every Thursday. Session 12/2 2:30pm. This lesson will include a lecture on the history and nutrition of soba as well as hands on learning and hearing of soba making. Contact Mr. Kotaro at world_wide_soba_ny43@yahoo.co.jp

230 3rd Ave. 2 Fl. (at 51st St.) **Cooking**
www.worldwide-soba.com

Midtown East **The DOJO***
265 Madison Ave. 5 Fl. (at 39th St.) **Other School**
212-947 3334

Chelsea **COBU**
69 W. 14th St. 3 Fl. (bet. 5th & 6th Ave.) **Japanese Drum**
917 304-2722

Chelsea **Toko Kyudojo**
110 W. 22nd St. 6th Fl. (6th & 7th Ave.) **Other School**
212-513-0935

Brooklyn **Ramen Class**

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35 Montrose Ave. (bet. Leonard St. & Manhattan Ave.) **Cooking**
RamenClassBklf@gmail.com

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Brooklyn Ball Factory 95 Montrose Avenue, Brooklyn NY 11206

face on the banknote
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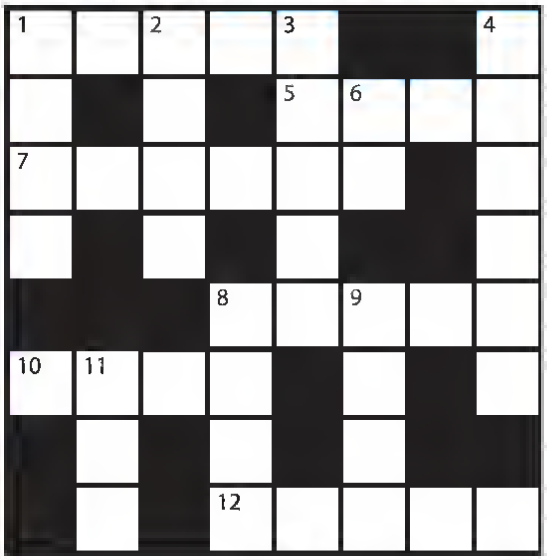
ICHIYO HIGUCHI (1872-1896)

Ichiyo Higuchi is considered to be the first professional female writer in modern Japanese literature. Born in Tokyo into a samurai lineage, Higuchi started showing literary talent when she was a very small child. Her short life, however was full of hardship. After her father failed in business, Higuchi's family suffered from poverty. When she was 14, her elder brother died and, just one year after that her father passed away. Afterwards, her engagement was cancelled because of her family's finances. Higuchi became the head of her family when she was 17. While her mother and sister earned money by sewing, she supported the family by writing stories. Her first novel was published when she was 20. Before she died at 24 from tuberculosis she wrote excellent novels, essays and poems including *Takekurabe*, *Nigorie*, *Otsugomori*, and *Jusanya*. In 2004, the Ministry of Finance issued a 5000-yen banknote with Higuchi's portrait. She is the third female to appear on a Japanese banknote.

Japanese CROSSWORD



Across

1. "Shoes" in Japanese

5. Climbing up a ____ (slope/hill) is often compared to improvement

7. Meaning "present day" or "today" this noun is often used as an adjective meaning "contemporary" or "modern"

8. ____ is a noun meaning "basics," and it is often used in the compound ____*-tekini*, meaning "basically"

10. Flower known as the symbol of Japan's imperial family

12. In Japan, there is a custom of dancing to honor ancestors during the Bon Festival in mid-August- it is called *Bon* ____

Down

1. ____ means "shadow" and is used in many compound words such as *hi*____ (shade) *ko*____ (shade of tree) and ___*-guchi* (gossip)

2. "Valley" in Japanese

3. ____ (rabbit) is the fourth *eto* (Japanese zodiac) sign

4. _____ (Japanese swords) were used by samurai)

6. Japanese word for "love"

8. During hot summers we often see big, rising _____ (clouds) in the sky

9. The word ___ (box) is found in names of places ___ne, a famous onsen resort is one of them

11. "Rock" in Japanese

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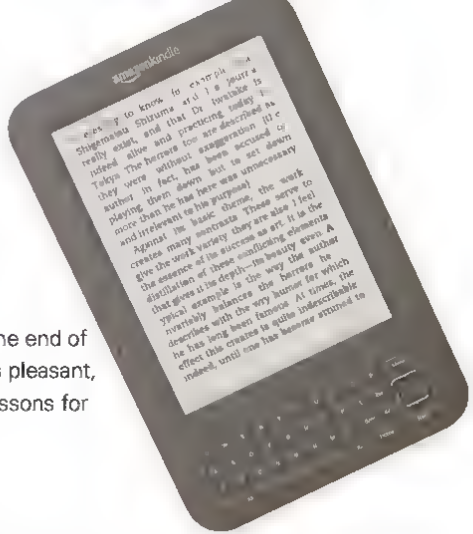
Recommended Reading for the 70th Anniversary of World War II



Most of the world will commemorate the 70th anniversary of the end of World War II this August. Looking back on the past isn't always pleasant, but doing so reaffirms the importance of peace and gives us lessons for living. Here are some illuminating books.

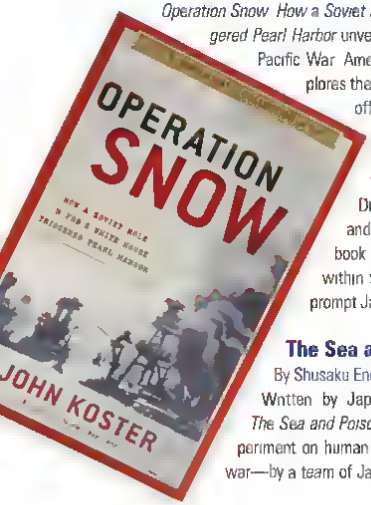
Embracing Defeat: Japan in the Wake of World War II

By John W. Dower

Embracing Defeat: Japan in the Wake of World War II by John W. Dower is a nonfiction account of the aftermath of World War II when Japan was occupied by the Allies between August of 1945 and April of 1952. With extensive research, photographs and original documents, this Pulitzer Prize–winning book deeply and objectively explores how Japan underwent various changes economically, politically and socially, rebuilding the foundation for its recovery. Dower, a leading historian of World War II in the Pacific, presents a balance of both U.S. and Japanese perspectives.

Operation Snow: How a Soviet Mole in FDR's White House Triggered Pearl Harbor

By John Koster



Operation Snow: How a Soviet Mole in FDR's White House Triggered Pearl Harbor unveils an unknown past behind the Pacific War. American historian John Koster explores the life of U.S. Treasury Department official Harry Dexter White, who was also a Soviet spy manipulating U.S. policies to provoke war between the U.S. and Japan. Drawing on recently translated and declassified documents, the book reveals the Soviet influence within the White House that helped to prompt Japan into attacking Pearl Harbor.

The Sea and Poison

By Shusaku Endo

Written by Japanese novelist Shusaku Endo, *The Sea and Poison* deals with a controversial experiment on human beings—American prisoners of war—by a team of Japanese medical school students during World War II. Based on a true story, Endo's novel focuses on the role of science during wars and on the question of morality. The book was adapted into a film in 1986 featuring rising star Ken Watanabe as a medical school student.

Hiroshima Notes

By Kenzaburo Oe

Hiroshima Notes is a collection of essays by Kenzaburo Oe, the Nobel Prize–winning novelist, based on interviews with survivors of the Hiroshima bombing. Between 1963 and 1965, Oe documented the everyday struggles of the survivors, including doctors and nurses who responded to the emergency despite being affected themselves. The book offers a deep analysis of the social and political implications of the bombing and of the Japanese government's role in suppressing information about illness linked to radiation exposure.

Grave of the Fireflies

By Akiyuki Nosaka

Grave of the Fireflies is an autobiographical short story by Akiyuki Nosaka, who survived the Kobe fire bombings during World War II. In the tragic story about a young boy and his little sister's struggle for survival, Nosaka explores not only the hardships that he faced but also the struggles of manhood and childhood at the time. There is no English translation of this story, but it was adapted into an animated film by Isao Takahata in 1988 and later readapted into a live-action film to commemorate the 60th anniversary of WWII in 2005.

Black Rain

By Masuji Ibuse

Based on actual diaries and interviews with the survivors of Hiroshima atomic bombing, author Masuji Ibuse depicts their hard lives physically and mentally. Shigematsu Shizuma and his wife Shigeko were exposed to nuclear radiation after the bombing in Hiroshima on August 6, 1945. While they suffered from ailments from the exposure and alienation from the community, their main concerns are how they can arrange marriage for their niece who might have been exposed to radiation. Black rain signifies the rain poured over the city after the bombing, which has a high concentration of poisonous agents.

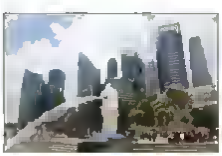
ASIA

P.046 **Asian Restaurant Review**

Buddha Bodai

Buddha Bodai is a kosher/vegetarian Chinese Restaurant in the heart of Chinatown, Manhattan. From General Tso's Chicken to Szechuan Beef, Chinese standard menus are made of vegetables and prepared by following the kosher manner.

P.049 **Asian Travel**



Singapore

This year marks the 50th anniversary of the small country located on the tip of the Malay Peninsula. With rich history, cultural mix and unique cuisines, the modern city/state offers a lot to experience to visitors

P.050 **Asian Beauty + Health**

Thai Massage

A Chopsticks NY writer visits 5th Avenue Thai Spa in Manhattan to explore traditional Thai massage that uses a lot of pulling and stretching techniques. She also experienced the modified version which combines with Thai and Swedish

Guilt-Free Kosher/Vegetarian Chinese

BUDDHA BODAI

Those who think that vegetarian dishes taste plain and lack umami, try kosher/vegetarian Chinese at Buddha Bodai in the heart of Chinatown. The restaurant offers an extensive menu of flavorful dishes with the positive health effects of the meatless diet. Owner Kent Zhang, who became vegetarian 23 years ago, opened a vegetarian Chinese restaurant in Flushing 22 years ago, and later he made many converts, to the extent that customers followed him when his kosher restaurant moved to its current Chinatown location 11 years ago.

Buddha Bodai has the Chinese standards that you would expect such as soup dumplings and shark fin soup, as well as more unique dishes like cedar and pine nut fried rice. To create meatless versions of classics like General Tso's Chicken and Szechuan Beef, the restaurant takes painstaking steps by using ingredients like gluten, soy and taro powder. To get the chicken's texture correct, for example, they blend shiitake stems into the gluten meat. According to Zhang, he often has tourists wander in and love the food, not realizing until they are done with their meal that it has been vegetarian. In addition, the varied dim sum menu is available all day in response to customers' request for dinnertime dim sum. There is a bustling lunchtime crowd thanks to the nearby courts, and the lunch special is a great deal at $7.50 for a main dish with soup and rice.

Even if you are not vegetarian nor kosher follower, Buddha Bodai is the place to go. It's an ultimate guilt-free restaurant.

Buddha Bodai
77 Mulberry St. (bet. Bayard & Canal Sts.) New York, NY 10013
TEL. 212-233-2921 | www.buddhabodaidimsum.com | Mon-Sun 10:30 am–10:30 pm

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Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (take or w ne)

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CHINESE

Upper West — Ivy's Cafe*
154 W 72nd St (bet. Columbus & Amsterdam Ave.) $25 L
212-777-3333

Upper West — Dlhes
1891 Broadway (bet. 67th & 68th St.) $15 L
212-595-6181

Upper West — Dlhes
2857 Broadway (at 116th St.) $15 L
212-932-3300

Upper West — Shen Lee West
43 W 65th St (bet. Central Park W & Columbus) $35 L
212-595-8795

Upper East — Cafe Evergreen
1307 1st Ave. (bet. 73rd & 74th St.) $30 L
212-744-3288

Upper East — Chinatown East
1650 3rd Ave (bet. 92nd & 93rd St.) $18 L
212-987-3500

Upper East — Lin's Noodle & Grill
1500 3rd Ave. (bet. 84th & 85th St.) $25 L
212-439-1313

Upper East — Der Place
242 E 79th St (bet. 2nd & 3rd Ave.) $25 L
212-288-4689

Upper East — Philippin
33 E 60th St. (bet. Park & Madison Ave.) $45 L
212-644-8485

Upper East — Pig Heaven
1540 2nd Ave. (bet. 80th & 81st St.) $15 L
212 744-4333

Upper East — Shanghai Pavilion
1378 3rd Ave (bet. 78th & 79th St.) $37 L
212-585-3388

Upper East — Szechuan Gourmet
1395 2nd Ave. (at 73rd St.) $25 L
212-737-1838

Midtown West — China Grill
60 W 53rd St. (bet. 5th & 6th Ave.) $66 L
212-333-7788

Midtown West — Joe's Shanghai
24 W 56th St. (bet. 5th & 6th Ave.) $25 L
212-333-3868

Midtown West — Dlhes
411 W 42nd St (at 9th Ave.) $15 L
212-921-8099

Midtown West — Ruby Foo's Times Sq.
1626 Broadway (bet. 49th & 50th St.) $30 L
212-489-5800

Midtown West — Tang Pavilion
65 W 55th St. (bet. 5th & 6th Ave.) $25 L
212-956-6788

Midtown West — Wn Lnng Yn
35 W 48th St. (bet. 5th & 6th Ave.) $35 L
212-398-2308

Midtown East — Chin Chin
216 E 49th St. (bet. 2nd & 3rd Ave.) $30 L
212-888-4555

Midtown East — Dynasty Sung
511 Lexington Ave. 2 Fl. (at 48th St.) $35 L
212-355-1200

Midtown East — Evergreen on 38
10 E. 38th St. (bet. Madison & 5th Ave.) $25 Su L
212-448-1198

Midtown East — Grand Sichnnn
1048 2nd Ave. (bet. 55th & 56th St.) $20 L
212-355-5755

Midtown East — Lychee House
141 E. 55th St. (bet. 3rd & Lexington Ave.) $20 L
212-753-3900

Midtown East — Mee Noodle Shop
922 2nd Ave. (at 48th St.) $15 L
212-888-0027

Midtown East — MR K's*
570 Lexington Ave. (at 51st St.) $50 L
212-583-1668

Midtown East — Pnhing Dnch House*
236 E. 53rd St. (bet. 2nd & 3rd Ave.) $33 L
212 759-8290

Midtown East — Phoenix Gardan
242 E. 40th St. (bet. 2nd & 3 d Ave.) $20 L
212-953-1966

Midtown East — Shih Lee
311 E. 45th St. (bet. 1st & 2nd Ave.) $10 L
212-867-0311

Midtown East — Shun Lee Palace
155 E. 55th St. (bet. 3rd & Lexington Ave.) $25 L
212-371-8844

Chelsea — Grand Sichnnn
229 8th Ave. (at 24th St.) $20 L
212-620-5200

Chelsea — KDA
12 W 21st St. (bet 5th & 6th Ave.) $40 Su L
212 366-5738

Chelsea — Rickshaw Dumpling
61 W 23rd St. (bet. 5th & 6th Ave.) $15 L
212-524-8220

Gramercy — The Cottage*
33 Irving Place (at 16th St.) $12 L
212-505-8900

West Village — Empire Szechnan
173 7th Ave. S. (at Perry St.) $15 L
212-243-6040

West Village — Shanghai Square
11 E 13th St. (bet. University Pl & 5th Ave.) $20 L
646-486-7313

East Village — BnoHaus
238 E. 14th St. (bet. 2nd & 3rd Ave.) $14 L
646-559-5665

East Village — Dumpling Men*
100 St. Marks Pl. (bet. 1st Ave. & Ave. A) $11 L
212-505-2121

Lower Mhn — ABC Chinese Restaurant
34 Pell St. (bet. Bowery & Mott St.) $25 L
212-349-3390

Lower Mhn — Amazing 66
66 Mott St. (bet. Bayard & Canal St.) $25 L
212-334-0095

Lower Mhn — Au Mandarin
200-250 Vesey St. (at West St.) $30 L
212-385-0313

Lower Mhn — Big Wong
67 Mott St. (bet. Bayard & Canal St.) $13 L
212-964-0540

Lower Mhn — Congee Village
100 Allen St. (bet. Broome & Delancy St.) $16 L
212-941-1818

Lower Mhn — Dim Sum Go Go
5 E. Broadway (bet. Catherine St. & Bowery) $15 L
212-732-0797

Lower Mhn — Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) $10 L
212-219-0212

Lower Mhn — Golden Unicorn*
18 E. Broadway (bet. Market & Catherine St.) $20 L
212-941-0911

Lower Mhn — Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20 L
212-964-5256

Lower Mhn — Joe's Ginger
25 Pell St. (at Doyers St.) $20 L
212-285-0333

Lower Mhn — Joe's Shanghai
9 Pell St. (bet. Bowery & Mott St.) $20 L
212-233-8888

Lower Mhn — Lin's Dumpling House
28 Bowery (at Bayard St.) $10 L
212-349-0923

Lower Mhn — Mandarin Court
61 Mott St. (bet. Bayard & Canal St.) $15 L
212-608-3838

Lower Mhn — New Bo-Ky
80 Bayard St. (bet. Mott & Mulberry St.) $10 L
212-406-2292

Lower Mhn — Nice Green Bo
66 Bayard St. (bet. Elizabeth & Mott St.) $15 L
212-625-2355

Lower Mhn — Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) $35 L
212-619-0085

Lower Mhn — Ping on Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) $26 L
212-602-3988

Lower Mhn — Shanghai Cuisine*
83 Bayard St. (at Mulberry St.) $25 Su L
212 732-8988

Queens — East Manor
46-45 Kissena Blvd. Flushing, NY 11355 $25 L
718-886-8868

Queens — Himalayan Yak Restaurant*
7220 Roosevelt Ave. Jackson Heights, NY 11372 $15 L
718-779-1119

West Chester — Fantasy Cuisine
20 N Central Ave. Hartsdale, NY 10580 $17 L
914-358-9048

KOREAN

Upper East — Gnonnori
1250 Broadway (bet W 31st & 32nd St.) $31 L
212-971-0045

Midtown West — Bann
350 W 50th St. (bet. 8th & 9th Ave.) $30 L
212-582-4448

Midtown West — Chom Chom
40 W 56th St (bet. 5th & 6th Ave.) $40 L
212 213-2285

Midtown West — Danji
346 W 52nd St. (bet. 8th & 9th Ave.) $44 Su L
212-586-2880

Midtown West — Henjan
36 W 25th St (bet. Broadway & 6th Ave.) $31 Su
212-206-7227

Midtown East — Koren Palace
127 E. 54th St. (bet. Park & Lexington Ave.) $30 Su L
212-832-2350

Koreatown — Cho Dong Gol
55 W 35th St (bet. 5th & 6th Ave.) $30 L
212-695-8222

Koreatown — Don's Bogam*
17 E. 32nd St (bet. Madison & 5th Ave.) $40 L
212-683-2200

Koreatown — Franchia Vegan Cafe
12 Park Ave. (bet. 34th & 35th St.) $25 L
212-213-1001

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106 Bayard St
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Theater District
244 W. 48th St
(bet. 8th Ave. & Broadway)
212-582-3392

HAN BAT*
58 W 35th St (bet 5th & 6th Ave) $15
212-629-5588

HANGAWI*
12 E 32nd St. (bet 5th & Madison Ave) $40
212-213-0077

Hyo Oneg Gak*
51 W 35th St (bet 5th & 6th Ave) $20
212-695-7197

Kaeg Soh
1260 Broadway (at 32nd St) $30
212-564-6645

KRISTALBELLI
8 W 36th St. (bet. 5th & 6th Ave) $40
212-290-2211

Kom Gang San*
48 W 32nd St. (nr Broadway) $20
212-967-0309

Kunjip Restaurant
9 W 32nd St. (bet 5th Ave & Broadway) $15
212-216-9487

Madangsel*
35 W 35th St (bet 5th & 6th Ave) $30
212-564-3333

Seoel Gardee
34 W 32nd St. (bet 5th Ave & Broadway) $20
212-736-3002

Shilla
37 W 32nd St. (bet 5th Ave & Broadway) $28
212-967-1980

Dn Hwa
55 Carmine St. (at Bedford St) $27
212-414-1224

Boe Choe
9 St. Marks Pl (bet. 2nd & 3rd Ave) $20
212-228-2487

Dok Seoi's
119 1st Ave. (bet. 7th St. & St. Marks Pl) $20
212-477 9506

Kori
253 Church St (bet. Leonard & Franklin St.) $20
212-334-0309

Dokebi*
139 Grand St. (bet. Driggs & Bedford Ave.) $25
718-782-1424

KOREANA*
136-20 38th Ave. Flushing, NY 11354 $25
718-713-0252

Kalbi House
251 Central Ave. White Plains, NY 10601 $20
914-328-0251

Ooeg Chee Hong*
144 Main St. Fort Lee, NJ 07024 $13
201 592-0450

Dotori Kimchi*
1430 Bergen blvd. Fort Lee, NJ 07024 $15
201-656-9697

Gemmeeok
485 Main Street Fort Lee, NJ 07024 $17
201-242 1333

Gemmeeok
110 Road Ave. Palisades Park, NJ 07650 $17
201-945-6300

Myung Dong Noodle House*
2013 Lemoine Ave. Fort Lee, NJ 07024 $12
201-592-6900

Pinehill Restaurant
123 Paramus Rd. Paramus, NJ 07652 $20
201-843-0170

PoongLim*
2053 Lumoine Ave. Fort Lee, NJ 07024 $20
201-944-9696

So Koeg Hoeg*
130 Main St. Fort Lee, NJ 07024 $15
201-585-1122

THAI

Long Grain
2534 Broadway (at 95th St.) $22
212-666-0888

Eat Thai
1425 3rd Ave. (bet. 80th & 81st St.) $15
212-772 1494

Spice
1475 1st Ave. (at 77th St.) $20
212 744-4374

Spice
1411 2nd Ave. (bet. 73rd & 74th St.) $20
212-628-5348

Viaeg Ping
1393A 2nd Ave. (bet. 72nd & 73rd St.) $22
212-243-9404

@NINE*
592 9th Ave. (bet. 42nd & 43rd St.) $18
212-265-4496

Acelock Thai
530 9th Ave. (bet. 38th & 40th St.) $15
212-564-7069

Aure Thai
482 9th Ave. (bet. 35th & 36th St.) $14
212-571-6530

Baegkok House
380 W. 46th St. (bet. 8th & 9th Ave.) $18
212-841-6943

Breeze
681 9th Ave. (bet. 48th & 46th St.) $25
212-262 7777

Chet Thai Kitchen*

Cha Tha Home Kitchen only believes in using authentic Tha ingredients and fresh products from farmers markets to prepare thai dishes. Chef Am creates Northern Thai homestyle cooking meal with an international twist.

330 8th Ave (at W. 55th St.) $18
212 707 1771

Chenpee Thai
751 9th Ave. (at 51st St.) $20
212-586-6801

Hoeg 2 Thai Bistro
752 10th Ave. (bet. 51st & 52nd St.) $15
212 765-7800

Noodles*
630 9th Ave (bet. W 54th & 55th St) $12
646-498-7628

Pom Reel Thai 47
402 W. 47th St. (bet. 9th & 10th Ave.) $20
212-315-4441

Pom Reel Thai 49
404 W. 49th St. (bet. 9th & 10th Ave.) $20
212-333-7500

Pongsri Thai*
244 W. 46th St. (bet. Broadway & 8th Ave.) $28
212-512 3392

Q2 Thai
700 9th Ave. (bet. 52nd & 53rd St.) $15
212 262-2234

Room Service Midtown
680 9th Ave. (bet. 47th & 48th St.) $25
212-582-0999

Thai Pelote
534 9th Ave. (bet. 39th & 40th St.) $15
212-279-9899

Thai Select
472 9th Ave (bet. 35th & 37th St.) $12
212-695-5320

Topez Thai
127 W. 58th St. (bet. 5th & 7th Ave.) $15
212-957-9020

viv Bar & Restaurant
717 9th Ave. (at 49th St.) $20
212 581 5999

Yum Yum 3*
658 9th Ave. (at 46th St.) $15
212 956-0535

Yum Yum Bangkok*
650 9th Ave (bet. 45th & 46th St.) $15
212-262-7244

Yom Yum Too*
852 9th Ave. (at 45th St.) $20
212-247 2228

A+ Thai Place*
1007 2nd Ave. (bet. 53rd & 54th St.) $15
212-207 9090

OBAO
222 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212 308-5584

Rein Thai Restaurant*
220 53rd St. (bet. 2nd & 3rd Ave.) $15
212-752-8833

Talent Thai Kitchee
210 E. 34th St. (bet. 2nd & 3rd Ave.) $11
212-725-8888

Pad Thai
114 6th Ave (bet. 15th & 16th St.) $20
212-691 5226

Pongsri Chelsea
165 W. 23rd St. (bet. 6th & 7th Ave.) $20
212-845-8801

Regional Thai*
206 7th Ave. (bet. 21st. & 22nd St.) $15
212-807-6672

Room Service
186 6th Ave (bet. 19th & 19th St.) $25
212-691-0298

Royal Siam
240 6th Ave. (bet. 22nd & 23rd St.) $25
212 741 1732

Silom Thai
150 8th Ave (bet. 17th & 18th St.) $25
212-675-0000

Spice
189 6th Ave (at 20th St.) $20
212-989-1119

Thai Chai-Yo
233 9th Ave. (bet. 24th & 25th St.) $11
212-488-2170

Baegkok 2 Thai*
343 1st Ave (bet. 20th & 21st St.) $14
212 473-6400

Jaiya Thai
396 3rd Ave. (bet. 28th & 29th St.) $25
212-889-1330

Lemoegrass Grill
138 E. 34th St. (bet. 3rd & Lexington Ave.) $15
212 213-3317

Sai 30 Thai Cooking*
430 3rd Ave (at 30th St.) $15
212 481-5211

Toee Thai Cuisine
17 E. 31st St. (bet. Madison & 5th Ave.) $15
212-213-3773

THAINY*
334 3rd Ave (at 29th St.) $13
212-696-2868

Toee Thai Cafe*
435 Park Ave. S. (bet. 29th & 30th St.) $25
212-644-6868

SEA
835 Washington St. (at W. 12th St.) $15
212 243-3339

Tue Thai Food*
3 Greenwich Ave. (5th Ave. & Christopher St.) $20
212-929-0898

Kati Thai Cuisine
347 E. 14th St. (bet. 1st & 2nd Ave.) $11
212-533-2048

Pongsri Cheatown
106 Fayard St. (at Baxter St.) $20
212 345-8132

Kittichai
60 Thompson St. (bet. Broome & Spring St.) $38
212 219-2000

Chai Thai Kitchee*
124 N. 6th St. (at Berry St.) $16
718-599-5800

Pegode Thailand
333 Graham Ave. (Devoe & Metropolitan Ave.) $30
718-388-6445

Skyice*
83 5th Ave (at St Marks Ave.) $15
718-230-0810

Tei Thai
206 Bedford Ave. (bet. N. 5th & N. 6th St.) $30
718-599-5556

Phao Restaurant
29 Main St. Sag Harbor, NY 11963 $35
631- 725-0101

Absolute Thai Homemade*
644 Anderson Ave. Cliffside Park NJ 07010 $13
201 941 2290

VIETNAMESE

Le Colonial
149 E. 57th St (bet. 3rd & Lexington Ave.) $35
212 752 0808

PHO32 & SHABU*
2 W 32nd St. (bet. 5th Ave. & Broadway) $20
212 695-0888

NiU Noodle House*
15 Greenwich Avenue (bet. 10th & Christopher St) $20
212-488-5888

Saigon Market
33 University Pl. (bet. 11th & 12th St.) $25
212-982-3691

Nhe Traeg
87 Baxter St. (bet. Bayard & Canal St.) $15
212-233-5948

Paris Restaeant*
113 Mott St. (bet. Henry & Canal St.) $5
212-226-7221

Paris Restaeant*
213 Grand St. (bet. Elizabeth & Mott St.) $5
212 226-3929

OTHER

Upper West — **Asiate**
80 Columbus Cir (E of 8th Ave.) (at 60th St.) — $135 L
212-805-8600

Upper East — **Amber***
1406 3rd Ave. (at 80th St.) — $25 L
212-249-5020

Upper East — **Gobo**
1426 3rd Ave. (at 81st St.) — $31 L
212/288-4566

Midtown W — **Marea Restaurant**
240 Central Park S. (bet. 58th & 59th St.) — $130 L
212-582-5100

Midtown West — **Rue 57**
60 W. 57th St. (at 6th Ave.) — $45 L
212-307-5656

Midtown East — **Fusha Asian Cuisine**
1065 1st Ave. (at 58th St.) — $35 L
212-752-8813

Midtown East — **Jazz at Kitano**
The K tano Hotel, 66 Park Ave. (at 38th St.) — $35 L
212-885-7123

Chelsea — **Rice on Lexington Ave**
115 Lexington Ave. (at 28th St.) — $20 L
212-683-5400

West Village — **Betel**
51 Grove St. (bet. Bleecker St. & 7th Ave. S.) — $30
212-352-0490

West Village — **CBao***
101 W. 14th St. (bet. 6th & 7th Ave.) — $10 L
212-206-8388

East Village — **Friend House**
109 3rd Ave. (at 13th St.) — $22 L
212-388-1838

East Village — **Prime & Beyond New York**
90 E. 10th St. (bet. 3rd & 4th Ave.) — $35 L
212-505-0033

Lower Man — **Rice***
292 Bowery St. (bet. Houston & Prince St.) — $15 L
212-226-5775

Lower Man — **The General**
189 Bowery New York, NY 10002 — $0 M
212-271-7101

Tribeca — **Kbe-yo**
157 Duane St. (bet. Hudson St. & W. Broadway) — $30 L
212-587-1069

Brooklyn — **Blue Ribbon Brooklyn**
280 5th Ave. (bet. 1st St. & Garfield Pl.) — $55
718-840-0404

Brooklyn — **Kiwiana**
647 Un on St. Brooklyn, NY 11215 — $35 L
718-230-9892

Long Island — **TOKU**
2014C Northern Blvd. Manhasset, NY 11030 — $55 L
516-627-8656

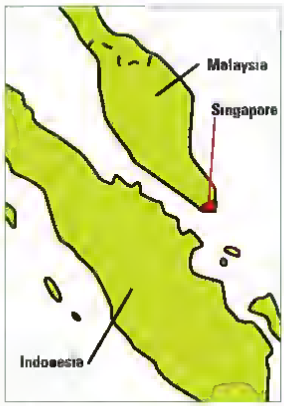
New Jersey — **AOZORA Restaurant**
407 Bloomfield Ave. Montclair, NJ 07042 — $30 L
973 233-8400

New Jersey — **Biags Burgers***
248 Main St. Fort Lee, NJ 07024 — $10 L
201-592-8454

New Jersey — **Koe Koe Yogurt**
1605 Lemoine Ave. Fort Lee, NJ 07024 — $8
201-944-6464

New Jersey — **the tea bar**
1639 Palisade Ave. #4 Fort Lee, NJ 07024 — $10 L
201-944-3102

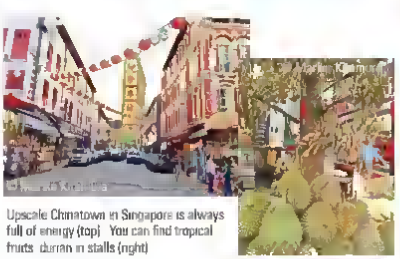
MEANDER THROUGH DIVERSE CULTURES IN SINGAPORE



This summer, the Republic of Singapore celebrates the 50th anniversary of having won its independence from Malaysia in 1965. Though it has a population of only about 5.3 million (as of 2012) and spans 277 square miles in area, this multicultural, international, modern country located at the tip of the Malay Peninsula attracts 13 million tourists annually (as of 2011). In addition to the countless things to see and enjoy, Singapore's remarkable collage of cultures is very appealing to foreign visitors.

Almost three-fourths of Singaporeans are Chinese, and the rest are Malay, Indian, European, Peranakan (descendants of Chinese immigrants who settled in the area between the fifteenth and seventeenth centuries), and others. Strolling through ethnic districts is the best way to experience this cultural mix. Chinatown, Little India, the Arab Quarter, and the Colonial District, which literary celebrities such as Joseph Conrad, Rudyard Kipling, and Somerset Maugham loved, have diverse and rich histories and unique traditions. The neighborhood of Kampong Glam historically has had strong ties to Malays and Muslim immigrants, offering picturesque streets, traditional shops, and landmarks such as Sultan Mosque and the Malay Heritage Centre.

The symbol of Singapore, Merlion, welcomes you. The name of the country comes from Singapura ("Lion City" in the local, indigenous language).



Upscale Chinatown in Singapore is always full of energy (top). You can find tropical fruits, durian in stalls (right).

Whereas Kampong Glam exhibits a blend of Malay and Muslim traditions, the Geylang district offers a mix of Malay, Chinese, and Peranakan culture. The Geylang district originally served as the center of the Malay community, and in the early twentieth century, Chinese developed the Joo Chiat area, part of the Geylang. After gaining independence, the district was redeveloped with modern and commercial buildings, creating a mosaic of old and new. The main attractions there are the Geylang Serai Market and Food Centre and the Joo Chiat Complex, both of which are upscale shopping and food malls that sell everything from rugs, rattan, fabrics, and Malay traditional costumes to spices, herbs, tropical fruits, and more. The Malay Village across from the market is a museum where you can find traditional Malay items such as crafts, batiks, musical instruments, and antiques.

While in Singapore, you cannot miss the local foods, particularly Malay- and Chinese-influenced Nyonya cuisine. Try Nyonya laksa, a spicy noodle soup consisting of rice vermicelli, chicken, prawns or fish and curry coconut soup. Also unique is otak-otak, a grilled fish cake made with ground fish, tapioca starch, and spices and wrapped in a banana leaf. Bak chang is a Nyonya-style zongzi (dumpling), which—unlike the Chinese version—does not use (or uses less) glutinous rice.

If you don't have a lot of time in Singapore, you can just indulge in shopping and enjoy magnificent views, but since this is the anniversary year of the country's independence, why not take a stroll through its diverse culture and rich history?

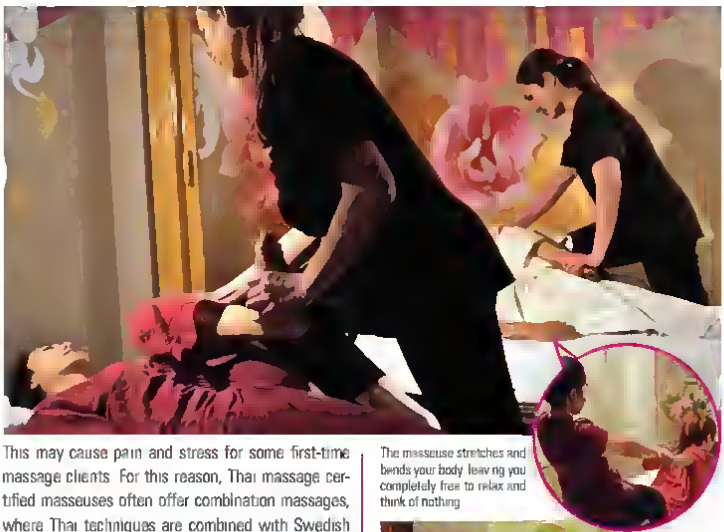
THAI MASSAGE - UNWIND THE BODY AND MIND

—Reported by *Melissa Perrer*

Whether you sit at a desk or stand at a counter all day, everyone has aches and pains from doing things repetitiously throughout the year. Instead of turning to the temporary relief of 'over the counter' pain medication New Yorkers should be looking to treat what ails their bodies. Flexing muscles that aren't used every day, aligning the body and limbs, and pressurized stroking of muscles that get used too often are all natural ways to reduce and cure body aches. All of these motions can be achieved with a traditional Thai massage. Unlike the more common Swedish massage techniques found throughout New York, Thai massages incorporate stretching, pulling, pushing, and palm pressure to work out those stiff kinks.

Thai massage is thought to have been developed by Buddhist monks over 2,500 years ago. Traditionally, the receiver wears comfortable clothing and lies on a mat on the floor. No oils or lotions are used since the treatment focuses on highly developed techniques instead of expensive products. There is constant body contact between the masseuse and receiver, but rather than just rubbing muscles, the masseuse compresses, pulls, stretches and rocks the body. The receiver is positioned in a variety of yoga-like positions, combined with deep static and rhythmic pressures. This may include pulling fingers, toes, ears, cracking knuckles, walking on the receiver's back, and moving the body into many different positions.

Thai massage is a little like doing yoga without any effort, because the masseuse pushes the body into various positions without any work on the receivers part. In traditional Thai massage, the masseuse uses their whole body, including their feet, to move the receiver's body into various positions on the floor.

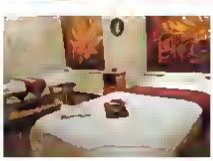


This may cause pain and stress for some first-time massage clients. For this reason, Thai massage certified masseuses often offer combination massages, where Thai techniques are combined with Swedish strokes and other more common techniques. The traditional and combination Thai massages relieve tension in muscles and joints, promote circulation, and improve lymphatic drainage. The experience is said to be therapeutic and healing.

New York City is known for its busy people and diverse culture. It can be hard to sift through all of the different types of stores, foods, and entertainment spots. In fact, it can be downright stressful. Luckily, Queens and Manhattan are home to a great cultural gem whose existence is first and foremost about relaxing and de-stressing people. 5th Avenue Thai Spa

The masseuse stretches and bends your body leaving you completely free to relax and think of nothing.

5th Avenue Thai Spa takes a moment to get to know each client, allowing their masseurs to provide the best experience for each individual.



Parallel spa beds in a spacious and beautifully decorated room allow for a euphoric couples massage experience.

5th Avenue Thai Spa

5th Avenue Thai Spa has locations in both Midtown Manhattan and Astoria Queens. They offer the full spa experience with facials, deep tissue, Swedish and Thai massages, manicures & pedicures, and waxing treatments. Both locations boast relaxing atmospheres with extremely comfortable rooms, beautiful Thai art, and subtly fragranced environments. With an extensive list of services and amazing facilities, it's no wonder that they offer couple massages, spa packages and even spa parties!

Location 5 E. 57th St. (bet. Madison & 5th Aves.), 4th Fl
New York, NY 10022
TEL. 212-644-8239 | www.fifthavethaispa.com

(Sister Spa) **Thai NY Spa & Salon**
23-92 21st St., Astoria, NY 11105
TEL. 718-932-0999 | www.thainewyorkspa.com

A Blissful Experience

As my first ever massage experience, I took 5th Avenue Thai Spa's advice and tried their Signature Massage, which combines Swedish strokes and oils with Thai pressure point therapy (a less intensive experience than a traditional Thai massage). I felt myself drift into a complete sense of relaxation while my body was being unwound. The experience was what I assumed it feels like to be royalty. The staff and masseuses prepared me calming tea, washed my feet, and saw to my specific troubled areas during my visit. I will definitely be coming back. –M. P.

www.worldoffoodasia.com / www.thaitradefair.com

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May 28 – 29, 2016
10.00 – 20.00 hrs.
(Public)

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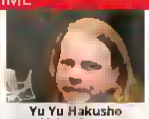
BKX WYTHE HOTEL VERBOTEN

Brooklyn Fare Wythe Hotel Verboten Brooklyn Bowl Park

ANIME

Dragon Ball Z Screenwriter
Takao Koyama

Dragon Ball Super Screenwriter
Makoto Koyama



Yu Yu Hakusho Voice Actor
Justin Cook

Aldnoah Zero Voice Actor
Max Mittelman

GAMES

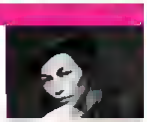
Mighty No 9 Creator
Keji Inafune

MUSIC

DJ
☆Taku Takahashi (m-flo)

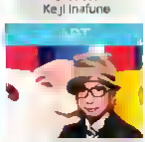
BELLA GAIA LIVE

Singer
Yun*chi

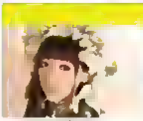


DJ
Keiichiro Nakajima

ART



Artist
Sebastian Masuda



Baby The Stars Shine Bright
Masumi Kano

Model
Yura

PUTUMAYO Designer
Shunsuke Hasegawa

Model
Haruka Kurebayashi

Fashion Director
Misha Janette

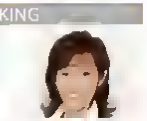
COSPLAY

Cosplayer
Jacky Dosai

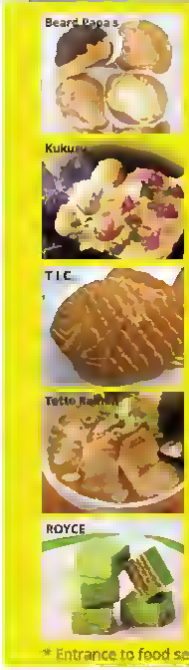
Cosplayer
Kasyou Kosiei

COOKING

Chef
Tatsuo Saito



Singer
Yu Hayami



* Entrance to food section is FREE

MEDIA PARTNERS

NHK WORLD FUNIMATION ANIPLEX comcept KICKSTARTER JUICE HIS DELTA IPPUDO KURO OBI ITO EN T I C ASOBI SYSTEM Kinokuniya ROYCE

J-LOP
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Entertainment Event / Leisure

*Asian businesses are marked with ASIA

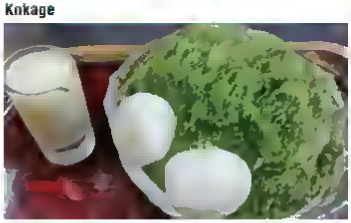
Event

July 29
Free Hakkaisan Sake Night
Sake Bar at IPPUDO Westside

Ramen hot spot, IPPUDO Westside remodeled its waiting bar into a sake bar. As of July 1, the new bar carries over 30 different kinds of sake carefully selected by their sake sommelier and offers one or two "Sake(s) of the Month", which will include rare labels at special discounted prices. On July 29 at dinnertime, to celebrate the opening of the sake bar, IPPUDO will host a Kagami-biraki ceremony by breaking the lid of a Hakkaisan sake barrel and offering a free glass of the sake at the bar.

Location. 321 W. 51st St. (bet. 8th & 9th Aves.)
New York, NY 10019
TEL. 212-974-2500

July 29-August 2
Kyoto's Prestigious Sweets Store Visits NYC
Kokage



Kokage Restaurant will host a five-day dessert event featuring Kyoto's 130 year old Japanese sweets store Nakamuraken. They will offer Shiratama Uji-Kintoki (matcha green tea, azuki red bean paste and rice flour dumplings) Shaved Ice and Rhubarb Shaved Ice. Both are served with Hot Hojicha Tea. The latter is an original flavor only served in New York at this event. The owner of Nakamuraken will come to New York and make the shaved dessert just for you. The shaved ice sets will be served between 12 pm-4:30 pm.

Location. 125 E. 39th St.
(bet. Lexington and Park Aves.)
TEL. 212-228-4873
www.kokagenyc.com

August 1, 2, 8, 9, 15, 16, 22 and 23
Open House and 'Ennichi' Summer Festival
Tanpopo Preschool

Tanpopo Preschool, the Manhattan branch of Japanese Children's Society, offers daycare and preschool services for 3 to 5 year old children. It will relocate in August and will hold an open house at its new home every Saturday and Sunday (10 am-3 pm) in August. No appointment necessary. Also on Aug. 15, it will hold the "Ennichi" Summer Festival from 1-3 pm, allowing visitors to enjoy origami, coloring, yo-yo and more.

Location. 310 W. 103rd St.
(bet. West End Ave. & Riverside Dr.)
New York, NY 10025
TEL. 212-935-8535
www.japaneseschool.org

August 15
Japanese Summer Dancing Festival: Bon Odori
Japan Society of Fairfield County

Event Feature

August 29, 30

Japanese Pop Culture Festival Coming to New York!

AZIX, Inc.

AZIX, Inc. will present a Japanese pop culture festival (Waku Waku +NYC) on Aug. 29 and 30. "Waku Waku" a Japanese phrase expressing excitement, is the concept of this festival. It will bring anime, manga, music, food, film, and fashion to New York City's hottest neighborhoods, Williamsburg and Greenpoint.

Exhibitions, panels, screenings and interactive events will be held at five different locations in the neighborhoods. 13 special guests will come from Japan including Dragon Ball anime screenwriter Takao Koyama, Mighty No.9's director/producer, Keiji Inafune, DJ★TAKU TAKAHASHI (m-flo) and visual artist Sebastian Masuda, the leading figure of the "Harajuku Kawaii" culture. Visitors can enjoy authentic Japanese ramen from KURO-OBI / IPPUDO NY and TOTTO RAMEN, along with other Japanese comfort foods at the food booths.

Tickets for (Waku Waku +NYC) are now on sale. Choose from a single day pass ($45), weekend pass ($65) and VIP pass ($250). Group discount is also available.

Location: Brooklyn Expo Center (72 Noble St.)
Wythe Hotel (80 Wythe Ave.)
Brooklyn Bowl (61 Wythe Ave.)
Verboten (54 N. 11th St.)
Transmitter Park (Greenpoint Ave.)

www.wakuwakunyc.com

Japan Society of Fairfield County will be hosting a day full of dancing and music Japanese style Attendees will learn how to dance the traditional bon odori dance, taiko drumming listen to Okinawan folk songs and learn about the history behind O-bon. The festival will take place from 2 to 4.30 pm

Location: Jessup Green (In front of the Westport Library), Westport, CT
Info. www.JapanSocietyFC.org

Lecture/Festival/ Film/Workshop

September 12

Long Live! The School Idol Movie Premiere

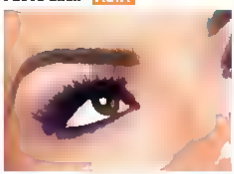
Azoland Pictures and NIS America

The nine ordinary schoolgirls who became pop idol stars to save their school will now be confronted with a new challenge in their new movie "Long Live! The School Idol Movie" The popular singing schoolgirls from "The School Idol" anime series will be starring in U S theaters for a nationwide North America premiere The movie will be screened with its original Japanese soundtrack and English subtitles at select movie theaters Azoland Pictures and NIS America will be giving away School Idol merchandise on the day of its premiere For screening times and dates tickets and theater locations visit www azolandpictures com/lovelive

Happenings

Up to 40% Off Eyelash Extensions for New Customers

I Love Lash ASIA



Semi-permanent eyelash extension boutique in Fort Lee I Love Lash will open a second store in Tenafly on Aug 1 Celebrating its grand opening they will be offering 40% off any new set of eyelash extensions in the Tenafly location and 30% off in the Fort Lee location during the month of August Offers valid only for new customers and don't forget to mention Chopsticks NY when making an appointment. Location

(Fort Lee salon)
1550 Lemoine Ave., # 212, Fort Lee, NJ 07024
TEL. 201-679-6970

(Tenafly salon)
6 Highwood Ave., Tenafly, NJ 07670
TEL. 201 569 6060
www.iloveleshouse com

Happenings Feature

Japanese Whisky Tasting Event for Food and Drink Professionals

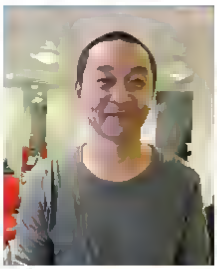
Tokiwa Imports

As whisky passion burns hotter here in New York the attention to high quality Japanese whisky grows Tokiwa Imports held a special Japanese whisky tasting event on June 23 at Manhattan's Brandy Library featuring three Japanese whisky makers Chichibu Distillery from Saitama Prefecture Mars Shinshu Distillery from Nagano Prefecture and White Oak Distillery from Hyogo Prefecture Established in 2008 an innovative Chichibu Distillery introduced "Ichiro's Malt-On The Way" and "Ichiro's Malts-The Peated" Mars Shinshu Distillery, known as the instigator of the craft micro distillery boom in Japan in the 80s presented "Iwai Whisky" and "Iwai Tradition" White Oak Distillery which has 90 years of history brought "Akashi Whisky" and "Akashi Single Malt" With the appearance of actual brewers the event was a rare opportunity for for those in the food and beverage industries in New York to meet the makers and test their products All the whiskies introduced at the event are currently available in the U S

www.nymtc.com
www.domaineselect com

Special Discount Hair Services for Chopsticks NY Readers

Ken Shigematsu

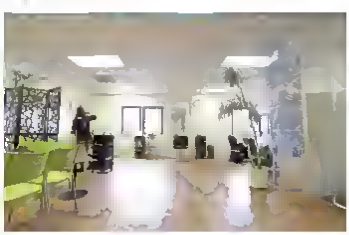


New York based veteran hairdresser Ken Shigematsu is offering a special discount only for Chopsticks NY readers until Sept 30 During this period customers can get his hair cut service for $40 (Reg $70) Also he offers a type of gray hair dyeing method for $15 (Reg $30) Unlike standard gray hair dye methods that take about 1 hour this method needs only 5 minutes to get a natural finish. Ken has over 30 years experience as a hairdresser in Japan and New York and his expertise is the way he creates a good style on each customer through thorough communication with him/her To receive the discounts mention Chopsticks NY when making an appointment

Location. 123 5th Ave. (bet. 19th & 20th Sts.)
New York, NY 10003
TEL. 646 234-1134

20% Off Japanese Straightening

L I Wave Salon



Port Washington's fine Japanese hair salon L I Wave Salon is offering the Japanese straightening treatment for $160 and up (Reg $200 and up) until the end of August. The treatment is a popular method of straightening curly or wavy hair into a pin straight look Mention Chopsticks NY when make an appointment. The salon provides all beauty services from hair cut and styling to shaving nails facials and eyelash extensions/curls

Location: 18 Haven Ave., (bet Franklin Ave. & Main St.), 2nd Fl Port Washington, NY 11050
TEL. 516 883-3046
www.liwavesalon.com

Gyoza Summer Photo Contest

Ajinomoto Windsor, Inc

Ajinomoto is an international food corporation dedicated

to creating nutritious and authentic Japanese food. Ajinomoto Windsor, Inc. is hosting its first Summer Photo Contest! Take photos while you enjoy your gyoza and submit them through Facebook. The first (1 person), second (1 person) and third (7 people) prizewinners will be awarded with grilling tools and Ajinomoto products. The prizes include a gas grill with side & rear burners for your backyard barbecue and Zojirushi electric tabletop grill. Submit photos using Twitter, Instagram or Facebook. For Twitter and Instagram, share your photo with the hashtag #GyozaTime in the description. For Facebook, submit your photo through our Facebook page. All submissions will be accepted through the month of July. Voting starts in August.

Info: www.facebook.com/AjinomotoTaste
www.twitter.com/ajinomoto
www.instagram.com/myajinomoto

Free Summer Beauty Specials
CiCi Beauty Spa ASIA

CiCi Beauty Spa specializes in medical aesthetics and more. This summer, CiCi Beauty Spa is offering two summer specials: two free Body Slimming Contouring Treatment twice for free when customers purchase Deep Pore Cleansing Facial Packages. CiCi Beauty Spa also has the new Laser Genesis Treatment that helps reduce facial issues such as excessive redness, large pores, uneven texture, fine lines and wrinkles. When customers receive a Laser Genesis Treatment, CiCi Beauty will give 6 general facial treatments for free. Both promotions will last the whole month of August.

Location: 234 Canal St., (bet. Baxter and Centre Sts.), Room 211
New York, NY 10013
TEL: 212 680 3526 / www.cicibeautyspa.com

Relocation Special: 50% Off Discount
Dental Serenity of Manhattan

Dental Serenity of Manhattan offers both general and cosmetic dental services which include teeth whitening, orthodontics, Botox, and more. This summer, they're offering a 50% discount to new patients receiving an examination, cleaning, and x-rays. This promotion lasts until the end of August at its new Manhattan location. With flexible payment plan options, with or without insurance, Dental Serenity works closely with its patient to help maintain the healthy smile, gums and teeth you have always dreamed of.

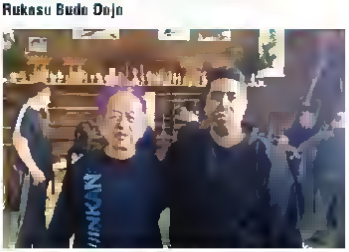
Location: 515 Madison Ave., (at 53rd St.), Suite 1225
New York, NY 10022
TEL: 212-658-9266 / www.dentalserenity.us

35th Anniversary Promotion
Kodama Sushi

In celebration of Kodama Sushi's 35th Anniversary, they're offering two discount deals. Any customer with Broadway tickets can get 20% off for Broadway Musical Rolls and Black Special Rolls. If you are a Broadway show staff or Theater district hotel staff, you receive a 10% discount for the entire bill. Discounts are valid until the end of 2015 so enjoy Kodama Sushi's roll specials.

Location: 301 W. 45th St., (bet. 8th and 9th Aves.)
New York, NY 10036
TEL: 212-582 8065

Renovation Special: Free Martial Art Sessions
Rukasu Budo Dojo



In celebration of its new renovation, Rukasu Budo Dojo is offering 5 free sessions for its newcomers in 6 different martial art styles: Authentic Japanese Budo (Bujutsu), Dakentaijutsu (Karate-Jutsu), Koppo-Jutsu, Kosshi-Jutsu, Jutaijutsu (Jujutsu) and Ninpo (Ninjutsu). This summer special will last until the end of August. The dojo also offers classes in traditional and modern martial arts, self-defense, meditation, health and fitness and more.

Location: 25-38 Parsons Blvd., (bet. Parsons and Willets Point Blvd), 2nd Fl., Flushing, NY 11354
TEL: 347-716-1037
www.rukasubudodojo.com

September 12

JFC Sake Expo & Food Show 2015
JFC International, Inc.

JFC International, Inc. will hold its annual food and sake tasting event, the Sake Expo & Food Show 2015 at the Wyndham New Yorker Hotel. This year, a variety of sakes and foods from over 70 Japanese companies will be showcased. The event will feature wagyu Japanese premium beef and new products from Japan including Kawaba Beer and Fatty Tuna, bringing inspirations and new ideas to your business. Register through their website indicated below.

Location: The Wyndham New Yorker Hotel
481 8th Ave., (at 34th St.), New York, NY 10001
Info: www.jfc.com/sakeexpo / TEL: 908-525-4400

DEAL OF THE MONTH

Defying "Old People Smell" with Mirai Clinical Skincare Products

Free Soaps for 4 Chopsticks NY Readers

Mirai Clinical

As the body reaches 40, the oxidizing sebaceous glands release an oil-based odor called nonenal. This odor is hard to disguise with regular soap and frequent bathing only results in dry skin. Skincare specialist Koko Hayashi, founder and CEO of Mirai Clinical, has been able to create a body serum and soap bar that can decrease the scent of nonenal without harsh chemicals. The Mirai Clinical team combined the persimmon extract with green tea to create a unique blend that eliminates 97 percent of nonenal in two ways. First, a body wash used on key areas of the body banishes the odor in a way no soap or water regimen can. Secondly, a spritzer between baths can be used to maintain a fresh, youthful smell.

Four lucky readers will receive a bar of Mirai Clinical Soap. Email info@chopsticksny.com with the title "MIRAI SOAP" by Aug. 30. Winners will be notified via email by Sept. 5.

Info: www.Miraiclinical.com

Songs for Strength

- 8th Annual Circle Wind Concert

The Circle Wind Concert has made a tribute performance to commemorate the victims of the 9/11 and 3/11 tragedies since 2008. Held at the Ethical Culture Center, this year's concert will pay special tribute to Ms. Taylor Anderson, a JET (Japan Exchange and Teaching Program) teacher who lost her life in the Great East Japan Earthquake/Tsunami on March 11, 2011 right after helping with school evacuation efforts at Ishinomaki and Higashi-Matsushima.

The "Never Give Up Taylor's Choir" created in Ishinomaki and Higashi-Matsushima after the disaster will be invited to New York to perform its original musical "100 Ways of Saying Thank You" at the concert. This is the choir's way of showing its great appreciation to Americans for their support of the recovery from the devastation in 2011. The choir consists of about 50 Ishinomaki and Higashi-Matsushima residents including several students who were taught English by Ms. Taylor.

The Japan Choral Harmony "Tomo" will be hosting this year's concert, as it has for the past three years. They will sing "Onzuru no Tabi" (A Journey of Folded Paper Cranes), written by Mr. Kazusada Sumiyama, a father of one of the victims in 9/11.

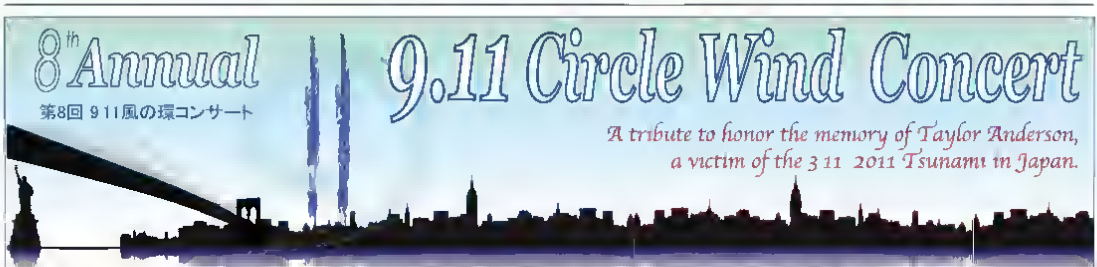
Also invited to the concert are the descendants of a samurai delegation (Keicho Embassy)*, the so-called "Japón-san" in Cona del Rio, Spain. After the big earthquake and tsunami, several Japón-sans read many haiku, a Japanese traditional poem, praying for the recovery of their hometown in Japan. Those haiku were presented to the Mayor of Ishinomaki when a group of Japón-san were invited to Ishinomaki in 2013 under the sponsorship of NPO 9/11 Circle Wind Memorial Concert. Lately, Japón-san has read a few haiku dedicated to Ms. Taylor. Some of these haiku will be recited during the concert.

Maestro Gregory Singer and his Manhattan Symphonie Orchestra will also be back to perform some tribute songs for Ms. Taylor together with Koto soloist Masaya Ishigure and other prominent artists.

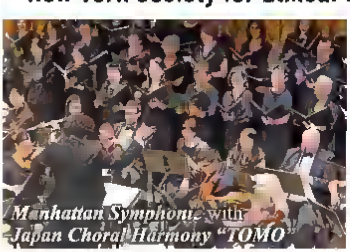
The Circle Wind Concert will be held on September 11th at the Ethical Culture Center Concert Hall (2 W. 64th St., NYC).

*The Keicho Embassy was dispatched in 1613 by Date Masamune, a powerful feudal lord of northeastern Japan. The delegation's ship left the port of Ishinomaki and arrived in Cona del Rio in the following year.

Ticket inquiry: 917-902-2212, japan.choral.harmony@gmail.com


8th Annual
第8回 9.11風の環コンサート
9.11 Circle Wind Concert
A tribute to honor the memory of Taylor Anderson,
a victim of the 3.11 2011 Tsunami in Japan.

September 11, 2015 (Fri) 7:00PM Doors open at 6:30PM

New York Society for Ethical Culture Concert Hall 2 W. 64th St. at Central Park West, New York, NY 10023

Also featuring people of ***Japón Hasekura Tsunenaga Association*** from Cona del Rio, Spain

MC
Ms. Kaorike Kuge
FCI anchor

Online Ticket Purchase Available at
www.jch-tomo.org **Ticket: $20**

~For more information~

Circle Wind Blog: http://kazenowa911.blog6.fc2.com

Concert Inquiry: Mike Shirota 201-264-5825
mike.s@mushroomwisdom.com

Ticket Inquiry: Aya Lamont 917-902-2212
japan.choral.harmony@gmail.com

Presented by 9.11 Circle Wind Memorial Concert Corp*/ Co-sponsor: The Taylor Anderson Memorial Fund

Supporters: Japan Choral Harmony "TOMO" • Japanese Chamber of Commerce and Industry • The Nippon Club of New York • JET Program Alumni Association of New York • New York Miyagi Kenjinkai • New York Shuyukai

*9.11 Circle Wind Memorial Concert is a public charity, non-profit organization registered with the State of New Jersey under 501(c)(3).

Dojo

DOJO RESTAURANT

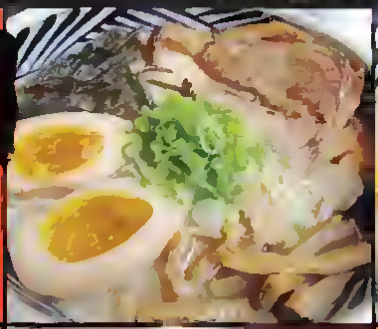
Mon-Wed. 11am-11pm
Thu-Sat. 11am-12pm
Sun 11am-10pm

14 W 4TH ST. (@ MERCER ST.)
212-505-8934
www.dojorestaurant.com

Post on Instagram and use hashtag
#dojoeatsnoho
to get a chance to win special gifts!

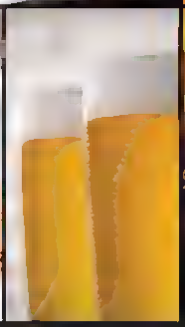
@dojorestaurantnyc foursquare

RAMEN SHOP



IZA-KAYA

BAR



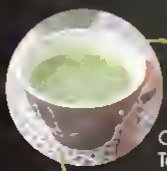
SHARP | Tea-Ceré

MATCHA MADE EASY

Make Authentic Matcha in 4 Easy Steps

1. **GRINDS** loose tea leaves into a fine powder.
2. **BREWS** water to your choice of hot or warm heat settings.
3. **WHISKS** the Matcha tea powder with hot water to prepare your tea.
4. **SERVES** Matcha tea into your cup.

Works with a variety of other teas and more!


Green Tea Latte

Chai Tea

Ice Cream with Green Tea Powder

Green Tea Pound Cake

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